

**CUPERTINO
HISTORY AT
A GLANCE**

NOV 10 1950

U.S. AIR FORCE
OFFICE OF THE
PROSECUTOR
WASHINGTON, D.C.

TO THE
ATTORNEY GENERAL

FROM THE
DIRECTOR

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INDEX

Don Juan Bautista de Anza / Friar Pedro Font

Captain Elisha P. Stephens

Map of Cupertino / West Side

The Crossroads

The Home Union Store

Baer Blacksmith Shop

Cupertino's First Fire Engine / Early Automobiles

Vineyards / Picchetti Wines

John Thomas Doyle

The Orchard Industry

Mariani Packing Company

Gabriel North / Panoramic View of the Valley

Smith Triplets

Lincoln School

Households: Williams & Picchetti / Wedding Dresses

Laundry

The Cupertino Band

Real Estate

Information compiled by:

Linda Schultz June, 1994
Corinna Schoenfelder June, 2000

Don Juan Bautista de Anza

Don Juan Bautista de Anza was born in 1736 at Fronteras on the northern border of New Spain (present-day Mexico). At the age of sixteen he joined the cavalry as a cadete. In 1755 he was made a lieutenant and five years later was promoted to the captaincy of the Royal Presidio of San Ignacio de Tubac (present-day Arizona).

After the Spanish conquest of Alta (or upper) California in 1569, he remained for Lieutenant Colonel Anza to receive distinguished service by establishing an overland route from Sonora (northern Mexico) to San Francisco. On orders of the Viceroy of New Spain, Antonio Maria Pizarro, Anza started his second expedition from Tubac on October 23, 1775 to discover an overland route to San Francisco on March 27, 1776.

Juan Bautista de Anza. National Historical Archives, D. C. 1994.
Map illustrated by Michael Taylor.

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Juan Bautista de Anza, National Historic Trail, D. Garate, 1994.
Map illustration by Michael Taylor.



**ANZA
COLONIZING EXPEDITION
1775-76**

FRIAR PEDRO FONT

FRIAR PEDRO FONT, Franciscan missionary at San Jose de los Pimas, was chosen as chaplain and diarist for the expedition. He made the following entry while on their six month journey north to the San Francisco Bay.

"Monday, March 25. I said Mass. We set out from Arroyo de las Llagas at quarter to eight in the morning, and at four in the afternoon halted at the Arroyo de San Joseph de Cupertino. This place of San Joseph Cupertino has good water and much firewood, but nothing suitable for a settlement because it is among the hills very near to the range of cedars which I mentioned yesterday, and lacks level land".

Exerp from Petrus Font's Complete Diary of the Second Anza Expedition, March, 1776.



Expedition departing Tubac with Anza and Font in the lead. Juan Bautista de Anza, National Historic Trail, D. Garate, 1994.
Painting by Cal Peters.

Soldados de Cuera

Soldados de Cuera, or "Leather Jacket" Soldiers, were part of a cavalry detachment of a few hundred men who were charged with defending the newly explored lands of Alta California in 1769. The field uniform for the soldado was appropriate for riding in the wild chaparral. His uniform and equipment included:

Botas: Buckskin or cowhide knee-length leggings. The botas were a cheap and effective alternative to regular military boots.

Adarga: This figure-eight shaped shield was used to deflect arrows and spear thrusts. Made of two or three thicknesses of bull hide laced together, the adarga was carried on the left arm.

The Spanish coat of arms which appeared on Anza's banner throughout his campaigns.



Lance: The lance was the chief weapon of defense for the soldado and for the Californios fighting the U.S. Soldiers in 1846-47. The lance had a shaft nine feet long, with a leaf shaped blade ten inches long and about one and one-half inches wide.

Sword: Another weapon of the soldado was the sword, which varied in length and type, but was always close at hand. On horseback the soldier carried the sword in a leather scabbard strapped to the saddle.

The costume and armaments of the Soldado de Cuera on exhibit are reproductions made for the Reenactment of the Juan Bautista de Anza Expedition, 1776-1976.

Noticias de Anza, Juan Bautista de Anza National Historic Trail, Vol. 3, No. 2, June 1994.

De Anza Lancers

The De Anza Lancers were formed during the bicentennial in 1976 to re-enact the trek of Juan Bautista de Anza in the exploration of California in 1776. The Santa Clara County Lancers were led by Major Joe Adamo of Cupertino. The Lancers are now honorary members of the California State Military Guard.



In 1990, Congress acknowledged the significance of the Anza trail by establishing the Juan Bautista de Anza National Historic Trail. A growing awareness of the rich multicultural history of the settlement of Arizona and California has created interest in national recognition of this part of our nation's history.

Excerpt from Juan Bautista de Anza National Historic Trail, National Park Service / U.S. Department of the Interior

The outfits worn by Anza's cavalrymen were impressive. This 1804 illustration depicts a cavalryman wearing a dark blue short coat with scarlet collar and cuffs, dark blue breeches, and a black, broad-brimmed felt hat.



Eighteenth century Spanish frontier cavalry soldier, Archivo General de Indias, Sevil, Spain.

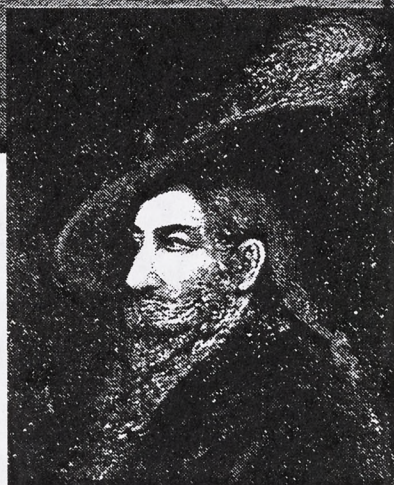
Juan Bautista de Anza

National Historic Trail Arizona/California

National Park Service/U.S. Department of the Interior



I *Imagine standing within the walls of an adobe presidio at the edge of the desert wilderness of New Spain. Gazing westward, you dream of crossing the unknown expanse to the great Pacific Ocean. Imagine doing this on horseback in the year 1774.*



This dream became reality for a third-generation frontier soldier, Juan Bautista de Anza, captain of the presidio at Tubac, in what is now southern Arizona. Gaining the support of the Viceroy of New Spain, in 1774 Anza led an expedition of 33 across the deserts of

Sonora and Alta California to determine the feasibility of returning with emigrants and a herd of livestock. He carefully charted watering spots and pasturage, so important to a desert crossing, and initiated contacts with the native tribes along the route.

Exploring the Juan Bautista de Anza National Historic Trail

The Trail Today

In 1990, Congress acknowledged the significance of the Anza Trail by establishing the Juan Bautista de Anza National Historic Trail. A growing awareness of the rich multi-cultural history of the settlement of Arizona and California has created interest in national recognition of this part of our nation's history.

The Department of the Interior's National Park

Service (NPS) administers the Anza Trail in cooperation with federal, state, and local agencies; interested groups; and private landowners.

The NPS coordinates trail efforts and provides technical and limited financial assistance to guide the preservation, development, and enjoyment of the trail. Management of trail resources and right-of-way remains with individual landowners, non-profit groups, and federal, state,

and local agencies. Planned activities include marking an auto tour route, marking a recreational retracement trail; historical and archeological research; resource protection; development of trail brochures, guidebooks, and other publications.

Soon you can learn more about the interesting story of Juan Bautista de Anza by visiting sites along the trail. Today, you can experience segments of the trail by hiking or horse-

back riding along the Anza Trail between Tumacácori National Historical Park and Tubac Presidio State Historical Park in Arizona or in Anza-Borrego Desert State Park in California. You can find information at those locations and at Casa Grande Ruins National Monument, Mission San Gabriel, the Presidio of San Francisco, and other sites along the way which already recognize the exploits of Juan Bautista de Anza. ■

The Colonizing Expedition —1775-1776

Ultimately Anza shepherded 198 emigrants and their escorts—a group of nearly 300 people and 1000 head of live-stock—on the first overland colonizing expedition into California. This expedition resulted in the establishment of the Presidio of San Francisco and missions San Francisco de Asís (Mission Dolores) and Santa Clara de Asís. Anza's two expeditions and the trail they established are commemorated by the Juan Bautista de Anza National Historic Trail.

The second expedition began many miles south of Tubac in Culiacán where Anza started recruiting for the arduous trek. Recruits gathered at the presidio of San Miguel de Horcasitas, the provincial capital of Sonora. Anza chose José Joaquín Moraga as lieutenant and Juan Pablo Grijalva as sergeant. Friar Pedro Font, a Franciscan missionary, was chosen as chaplain for the expedition because of his ability to read latitudes. The final staging area was Tubac.

There, Apaches had driven off the entire herd of five hundred horses just three weeks prior to Anza's return, leaving them with no fresh mounts. Food included six tons of flour, beans, cornmeal, sugar, and chocolate that would be loaded on and off of pack mules every day. Cooking kettles and frying pans, hand tools, munitions, extra clothing and blankets, saddles, bridles, pack saddles and equipment, saddle blankets, shoeing tools and nails, and several hundred pounds of dressed iron for making horse and mule shoes added more

tonnage. The commander and his servants had a tent as did Padre Font and his assistants. The families, cowboys (*vaqueros*), muleteers, and soldiers shared ten tents among them.

Of the approximately 300 people on the journey, 198 were the actual colonists who stayed in Alta California. Of these, 43 were adult male, 39 adult female, and 119 children (92 of whom were 12 years old or under—3 were born on the way).

This traveling city set out from Tubac on October 23, 1775. The first night out, it suffered its only death when María Ignacia Piñuelas died from complications after childbirth. She was buried at Mission San Xavier del Bac. The expedition continued down the Santa Cruz River to its junction with the Gila River. While the expedition camped, Anza, Font, and a few soldiers visited Casa Grande, already known as an ancient Indian site. They followed the Gila to Yuma, seeing another birth along the way.

They were assisted in their crossing of the Colorado River by Chief of the Yumans, Salvador Palma, and his tribe who had befriended Anza on his 1774 trek. The journey would become more difficult as the route traversed desert sand dunes and headed northwest into the Imperial and Borrego Valleys. Anza divided the expedition into four groups traveling days apart to better secure forage and water during one of the coldest winters on record. Five hundred miles lay behind the expedition by the time it regrouped at San

Sebastian, a marshy arroyo which Anza named after his Indian guide on his first trip, Sebastian Tarabal.

From San Sebastian, the expedition followed San Felipe Wash to the northwest. The journey continued through Coyote Canyon descending through Bautista Canyon and on to Mission San Gabriel Arcángel. From there to Monterey, they followed known trails through numerous Indian villages along the coast of California to reach mission San Luis Obispo de Tolosa. They continued from there to Mission San Antonio de Padua and then followed the Salinas River to Monterey and nearby Mission San Carlos Borromeo, arriving on March 10, 1776.

From there Anza, with a small exploration party, reconnoitered San Francisco Bay where he selected the sites for the presidio and the mission. Following orders to explore the "River of Saint Francis," he traveled around San Francisco Bay and along the Carquinez Strait almost reaching present day Tracy before turning south to return to Monterey.

Anza returned to Tubac and a later appointment as governor of New Mexico. It was left to Moraga to bring the settlers to San Francisco Bay to build the presidio and found the mission.

Anza had successfully opened an overland route of emigration and supply from Sonora to the missions and settlements of Alta California. He had shown that San Francisco Bay was a great harbor. The soldiers and fami-

lies that Anza escorted brought their language, customs, traditions, and the diversity of Hispanic culture as it existed in the New World. They were already a multicultural group of *criollo* (person of European parentage born in North America), *peninsular* (person born on the Iberian Peninsula), *mulato* (half European, half African), and *mestizo* (mixed European and Native American). These influences had a significant impact on the native peoples encountered along the route and on the development of California. In later years, Anza's trail served the military, settlers, cattlemen, and desert travelers. ■

Sources

Don Garate, *Juan Bautista de Anza National Historic Trail*, Southwest Parks and Monuments Association, 1994.

Mark O. Vaught, *Anza's Extraordinary 1774 Trip*, Anza Borrego Desert Natural History Association, 1991.

Oil painting of Anza's expedition leaving Tubac, by Cal Peters

Anza portrait courtesy New Mexico State Museum, Santa Fe.



Captain Elisha P. Stephens

Elisha P. Stephens (1804 - 1887) was born in South Carolina and raised and trained as a blacksmith in Georgia. Instilled with a spirit of adventure Stephens lived the life of a fur trapper and trader in the Rock Mountain and the Great Basin areas for many years. Stephens successfully brought the first wagons of the Stephens-Murphy-Townsend Party of 1844 over the snow covered Sierra Nevada Truckee Pass. The party arrived at Sutter's Fort with 11 wagons of 50 people plus 2 infants born along the way. Later wagon trains following his trail fared less well. During the Mexican War, 1846-48, Captain Stephens served under the command of Commodore Stockton.

In 1848, on the banks of the Arroyo de San Joseph Cupertino, the same creek visited by Juan Bautista de Anza in 1776 (today known as Stevens Creek), Stephens was the first white North American settler to homestead "Westside" (today's Cupertino foothills). In 1859, he added 155.57 acres from the Rancho San Antonio to his original 160 acres making his "Blackberry Farm" a total of 315.57 acres. Stephens planted Cupertino's first vineyard and for the next forty years grapes represented the area's primary agricultural crop.

Elisha Stephens is a figure well known and documented. Stories of note include his inviting a guest to join him for his favorite dinner of rattlesnake, which was hanging out dead on the clothesline. The guest chose to decline the invitation.

Stephens later became outraged when a neighbor settled within two miles of his "Blackberry Farm". In 1864 he sold all his properties to George McCauley and William Taylor McClellan claiming that "it's gittin' jist to crowded, too durn civilized !" Stephens relocated to Bakersfield in Kern County where he continued to lead a solitary life.

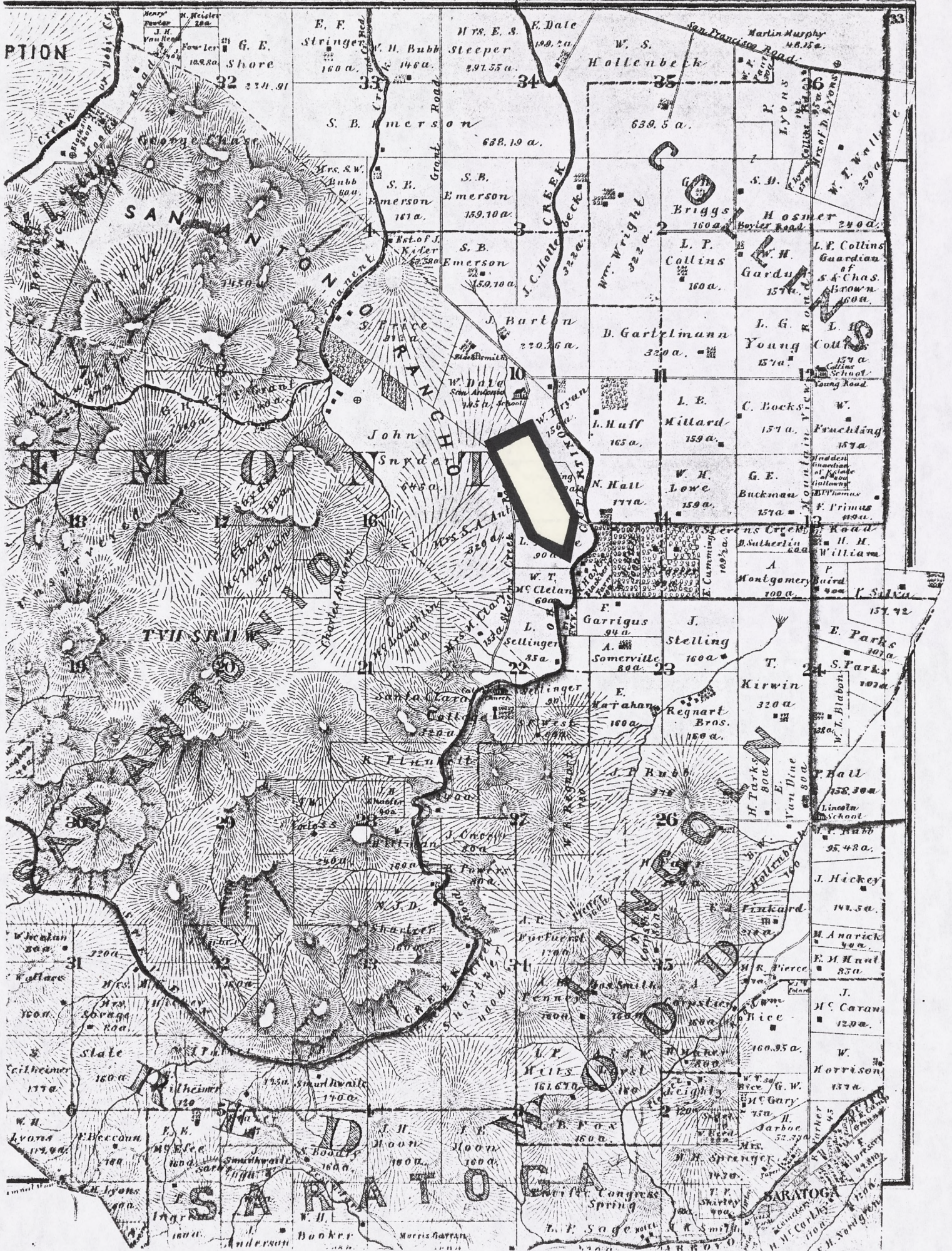
In a letter written to the San Jose Mercury in 1907, a Mrs. J.F. Payne stated that "The picture taken with his (Stephen's) hunting knife half drawn was to represent, as he expressed it, his life, as he had always to make his path and cut his way through the unexplored country."

Today there is still much debate regarding the proper spelling of the man's name and the Creek and Boulevard in Cupertino that bear it. Since there is no preserved hand written signature by the man himself, and as he was known to spell his name either way depending on how his fancy struck him, today we see both spellings of Stephens and Stevens.



Captain Elisha P. Stephens, 1864.

Photo taken by Mr. Herring. Courtesy of Clyde Arbuckle.



OLD SCOUT
by
Darnell Taylor

Acknowledgements and hearty thanks to those who have contributed with information and facts for the writing of this paper.

Ralph Rambo who gave me an encouraging start, and Clyde Arbuckle, and Mr. and Mrs. Louie Stockmeir for their invaluable help. Also to Mr. Richard C. Bailey, Director of the Kern County Museum for minute important details.

Due to Captain Elisha Stevens extensive travel, his different type of occupational experience, and the somewhat inefficient record keeping of the time, I have come across many confusing facts and dates. I have done my best to consider all these in the foregoing material.

Throughout my research I have come across two spellings of his last name, Stevens and Stephens. The Great Register for Kern County of 1879 spells it out as Stephens and so does the County Recorder of San Jose. The California State Library states in the "Opening of the California Trail", by George R. Stewart that, "Name spelled incorrectly by Bancroft. Correct spelling is Stephens."⁽¹⁾ The San Francisco Call of September 13, 1864 spells it with a ph, as well as Thomas A. Baker, a boyhood friend of the Captain.

On the other hand the writer of the Daily Evening Post article of Dec. 26, 1883, who had direct contact with the Captain uses Stevens and so does Schallenberger, who was seventeen at the time of his acquaintance with Captain Elisha Stevens, during the overland trail of 1844. The

Pioneer Register 1542 - 1848 uses the v spelling and so does Bancroft. I feel that the correct pronunciation of Stephens is (stef-ens). Whereas Stevens would be pronounced (stēv-ens). And that the name should be spelled as it is pronounced. And since it has been pronounced as Stevens (stēv-ens) I will use the spelling that goes with it. Feeling safe in these respects, since no hand written signature or writing has been produced in my research of the man himself, (Elisha Stevens).

The Captain of the Stevens, Murphy and Townsend Party, he is noted for his feat of bringing wagons over the Sierra Nevada in 1844. An accomplishment which was not achieved by anyone before him. This expedition is of such great importance because it showed that the task could be done and it definitely pioneered and opened up the most difficult route of the California Trail.

Stevens was born in South Carolina on April 5, 1804. He was of French, English descent. He was raised in Georgia, and at a very young age became a fur trader and trapper, probably having no formal education. This is based on the fact that at the time he was chosen as Captain to lead the overland party of 1844, he was 40 years of age. Thomas A. Baker states that he remained a trapper until 1844. And prior to this the San Francisco Call article of September 13, 1864 states, " he has been a trapper twenty-eight years⁽²⁾", thus indicating he was twelve years of age when he started fur trapping, being that he was born in 1804.

While in Georgia he became a blacksmith. It could have been that he had learned the trade from his father who taught it to him as a young boy, before the age of twelve.

According to Baker " he early became imbued with a spirit of adventure and soon joined the wild and restless hunter and trappers of the great west.⁽³⁾"

He grew up in the vast range of the Rocky Mountains and the Great Basin area and had traveled all over middle and western America. He also had been in the northwest fur trade, where he would have gathered wide experience of the upper Missouri.

Sometime before 1844, he moved to New Orleans giving up fur trapping and trading, probably returning to his blacksmith trade.

Not of the settling type he showed up at Council Bluffs in 1844 with his own wagon. In those days this was a measure of considering a man for responsibility. This made him eligible to lead a wagon train and thereby gaining the title of Captain.

There were many qualified men to lead the train, among them Isacc Hitchcock, who was probably best qualified by experience, a veteran mountain man. Dr. Townsend was the most educated. Caleb Greenwood, could interpret some of the indian languages, and probably knew sign language. He had his two half-breed Crow sons with him. Greenwood, had a letter from Captain Sutter telling of the advantages of taking a California route by way of the Great Basin. Stevens took this advice when leading the party on the overland trail.

The Murphy's made up the largest family contingent and although Martin Murphy Jr. was the most rigorous and able he did not have the experience and knowledge that the fur trapper or guide of the country had.

Stevens was elected leader of the party with his twenty-eight years of fur trapping and trading. He was described as being a through frontiersman. He was cautious but not timid, firm but not overbearing, and had sufficient foresight to avoid trouble. He had no family with him although someone may have traveled with him no name has been given. And above all he had the ability to command. A quality of leadership.

On May 18, 1844, from the west bank of the Missouri River, opposite Council Bluff, they set out for California. There were 26 men, 8 women, 8 boys and 9 girls. The wagons were ox drawn with a few milch cows trailing behind. The party was predominantly Irish with the intermarried family group of the Murphys, Martins, and Millers. They were about five or six wagons belonging to the Murphy contingent, Hitchcock had one, another wagon belonged to Dr. Townsend, who traveled with his wife and her seventeen year old brother, Moses Schallenberger. One wagon belonged to Allen Montgomery and his wife, another to John Sullivan, with his sister and two younger brothers and the other to Elisha Stevens. The rest of the party consisted of well mounted, unattached young men.

Stevens had appointed Moses Schallenberger and Dr. Townsend to act as secretaries, who recorded names and dates as they went along the trail. He intended to have the book published, but the material unfortunately was destroyed, or lost.

The party was well conducted, and had very little dissension.

They followed the Oregon Trail to Fort Hall arriving about the 10th of August, 1844. Stopping to graze the animals for several days they left the area on the 15th of August. They then continued down along the Snake River and turned southward following the established trail the Walker Party of 1843 had used before them. They arrived at the Humboldt Sink in October and according to Moses Schallenberger, the grazing was good and the water even though brackish at the sink was drinkable. Here they stopped for a week searching out a way to California. It is doubtful that they followed the exact trail of Walker continuously. If so, they would have taken his trail leading southward from the sink. The party was still undecided when a band of Paiute Indians came to the sink, whose old chief, as Greenwood understood, was Truckee. The old indian chief was the father of Winnemucca, who became the scourge of the white man in the Nevada deserts. By the signs and diagrams drawn on the ground Greenwood was able to establish what was said. If they went directly west they would come to a river that came out of the mountains. The river today bears the name of the Paiute Indian. And what was taken to be the name of the indian chief was a Paiute word of agreement meaning very well or all right.

Following the general route of Highway 40, Stevens ordered the wagons on through the night. It reached the river thirty-five miles east of what is presently known as Reno. Here he stopped for two days while the animals grazed and the wagon party rested.

Although he was anxious to move on since winter was setting in, the animals were fed. Giving as much attention to the animals as to the people on this train, proved to be another important factor which lead to the success of his wagon train.

Moving on they got to the desert crossing which they estimated to be eighty miles. It actually turned out to be forty miles. And that stretch of the trail is known as Forty-Mile Desert. They followed the river which they had named for old Truckee, going westward. Highway 40 follows the general course of the river. The first thirty miles along the lower canyon through the Virginia Mountains was probably rough, being that it is somewhat winding but the area into the meadows, where Reno is almost the center of is much leveled. They then continued with much difficulty and hardship, to the upper section of the canyon which cuts deeper into the Sierra.

Light snow had already fallen and progress was very slow because of the winding stream, which they were following. It was said that they ⁽⁴⁾ had crossed it "ten times" in traveling a mile.

Because they traveled in the river bed, the water softened the hoofs of the oxen and the rough stones were thrown down making it most tortuous for them to walk along the way. The party pushed on, it dare not rest for the fear of perishing in the snow. The cattle survived on rushes which was found at intervals along the way. The scouts would go on ahead to locate a campsite

for the night and the rushes they found would be brought back. At times there were none to be found. They finally came across a fork on the river, and according to Moses Schallenberger a plan was fully considered to send a fast moving party ahead with the best hunters who were John and Daniel Murphy. The following people went along with this party: Mrs. Townsend, Ellen Murphy, Oliver Magman and Mrs. Townsend's servant Francis. They were to send back a relief party incase the wagons did not arrive. They ascended the Truckee River to the western shore of Lake Tahoe and were probably the first white people to see the lake. They went on through the high mountains and found a stream flowing to the west, the Rubicon River. They then followed the Rubicon to the American River and to Sutters Fort.

The main wagon party followed the western branch of the Truckee for about two miles and came across a large lake (Donner Lake). Stevens moved along the north side of the lake and decided to camp since wood was abundant and some grazing could be found for the cattle. The canyon which they were in was blocked with high mountains. It was decided that all but five of the wagons be left with three men who volunteered to guard them until the rest of the party got back with fresher animals. These men were Moses Schallenberger, Mr. Joseph Foster, and Mr. Allen Montgomery.

A ledge was found by which the rest of the unloaded wagons had to be hoisted up. After the yokes of the oxen had been released, each ox was led separately through a narrow opening

to the top of the rock. The yokes were then replaced and chains fastened to the tongues of the wagons and carried to the top of the rock. The cattle were then hitched to the chains which in turn were hitched to the wagons. While the men lifted at the wagons, the cattle up front were led forward to pull the chains. And this is how the wagons got over the top one by one. The wagons were reloaded and they were back on the rough trail again. After traveling for three days seventeen of the men set out to find Sutters Fort. The oldest men were left with the women and children at the South Fork of the Yuba. Here a child was born Elizabeth Yuba Murphy. Another child may have been born along the journey, Ellen Independence Miller. The fort was reached on December 13, by the seventeen men. The wagons with the women and children were then rescued.

Moses Schallenberger has his own story to tell. Foster and Montgomery got out on what may resemble a snow-shoe. Schallenberger was rescued by Dennis Martin, who after arriving at Sutters Fort went back for him. Schallenberger subsisted on coyotes and foxes, mainly the latter, which were caught on traps that had been left by Stevens. Stevens foreseeing that the snow would be too deep for hunting, saw that traps would be more effective.

Also, before Foster and Montgomery left, a cabin was built which was used as protection by Schallenberger. The cabin was used by a portion of the Donner Party, after whom the pass has been named.

The arrival of the party was announced by Sutter. At the time the last governor from Mexico, Manuel Micheltores, was engaged in the battle of "Cahuenga Pass" in Feb. of 1845. Most of the men of the Stevens party enlisted.

Many of the party members settled in the Santa Clara Valley, becoming prominent citizens. Martin Murphy Sr. built a chapel on what use to be the Rancho San Francisco De Las Llagas. The village of San Martin, presently has grown about the chapel.

Leaving Missouri, May 18, 1844, they arrived at Sutters Fort Dec. 10th of the same year. A journey probably never forgotten by those who engaged in it.

None of Stevens party members perished along the route. His job done, he moved on. He set out for San Diego. Putting all his equipment on one horse and riding the other he rode southward. He reached the Kern River near the present site of Bakersfield. He is said to have been in the area of the indian built sycamore bridge of Garcés day, which was no longer there. He also probably neared the place where Fort Tejon was later located. He then continued his journey on southward. He was a resident of Los Angeles when the gold rush began. As a gold miner he was successful but lost his money in a business undertaking.

At the opening of the Mexican war he served as a blacksmith, under U. S. government protection, in Monterey. Later during the war he became an ordnance mechanic under Commodore Stockton.

For years he roamed up and down the rivers and lakes trapping for otter and furs.

In Feb. 8 1859, he purchased from Jeremiah Clarke 155 and .057 hundreths of an acre of land for \$855.00. This land was later sold to W. T. McCellan, and was the land adjoining the Blackberry Farm. Another site was purchased by Stevens which was government land opposite the old San Antonio land grant. This section was later acquired by McCauley. Stevens engaged in agriculture, planting grapes, that were probably brought over by the mission fathers. Some mention of fruits and blackberry might have been planted by him also. He had two homes, one which was built on the Creek, which was washed away, the other was built among the oak trees in a bend of the stream. McCauley, who later purchased the property, enlarged the house built by Captain Stevens, since he maintained a summer resort, he needed more room to accommodate the visitors. Before 1871, a vineyard, an orchard and a five-acre blackberry patch had been there. Because of the five-acre blackberry patch it became known as Blackberry Farm.

The property after passing through the hands of a Mr. Knowlton and Mr. N Hays, was purchased in 1879 by Garret J. Byrne. Annie McCloud Byrne wife of Garret, renamed the place Glenbrook Farm after a place she remembered in her native Ireland. The house was much enlarged from its original size. It was a narrow long structure, two stories, with the kitchen and nearest the creek. There it stood until 1906, when the earthquake^s badly destroyed it that it had to be torn down. Temporarily, the Byrne family lived in tents until a smaller residence was built. The home now standing is a one-story, white-painted cottage, which was constructed on the same site. The material used for the home was salvaged from the demolished building. The name Blackberry Farm, has revived and is presently in use.

According to Mr. Louie Stockmeir,
while in the area Captain Stevens lived with a man named
Nathan Hall for about a two year period. After that Nathan Hall
got his own property and moved away. The home of Nathan Hall
across the road from Blackberry Farm (Stevens Creek Blvd.) is still
standing.

In 1864, Of Dec. 22, he sold his property which adjoined the
Blackberry Farm to W. T. McCellan. Stevens sold his property for
\$2,600.00. And The other section presently bearing the name Black-
berry Farm was sold to McCauley, as I have mentioned.

In 1860 fearing over-population, he commented to a friend that
the country was "too darn civilized."⁽⁵⁾ With that he moved to wilder
environments.

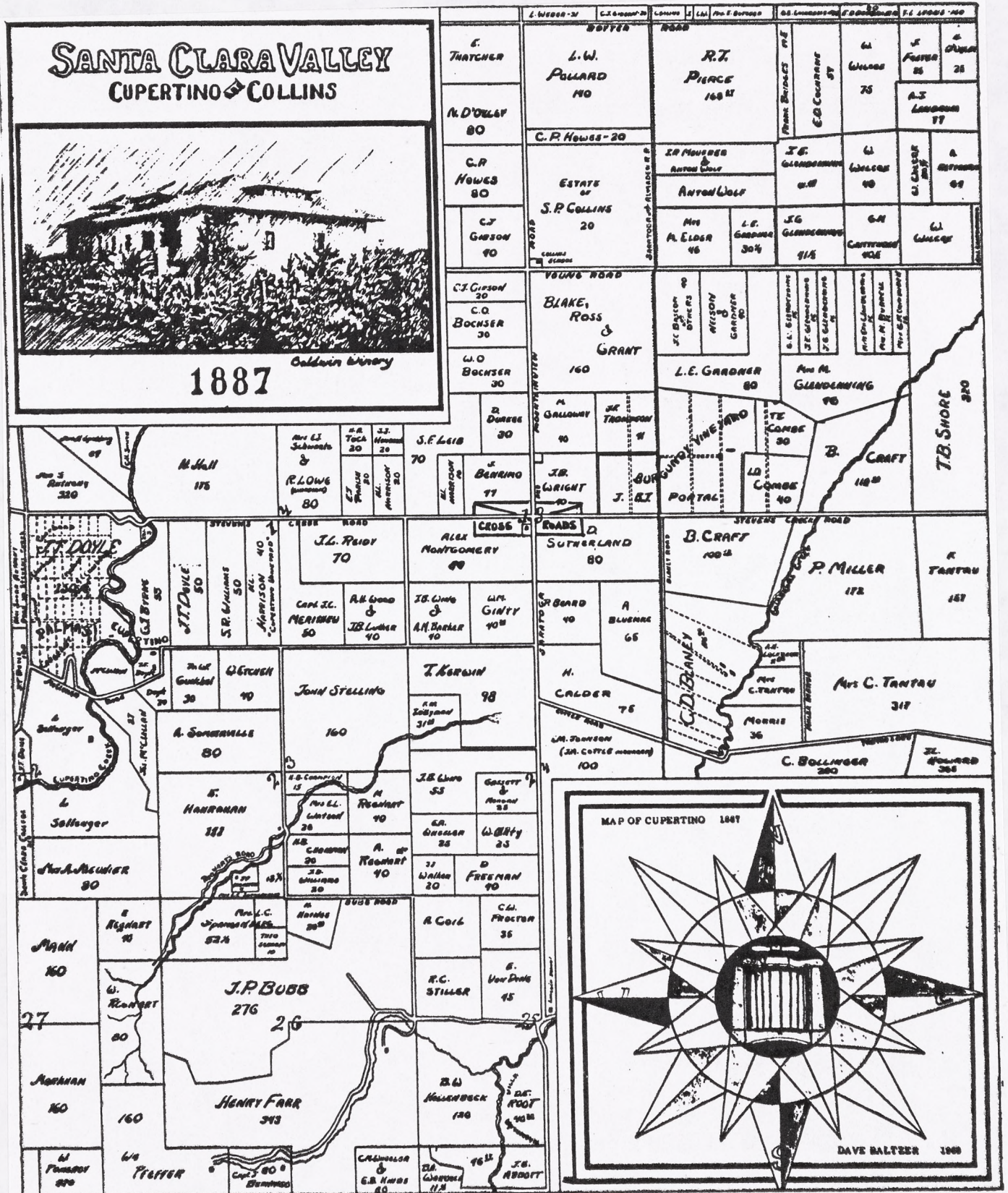
In 1860 he settled on a 38 acre tract along the banks of the
Rio Bravo or Kern river in Kern County. It was then known as Tulare.
Before 1866 it was part of Tulare and Los Angeles counties. He
settled at the point where Kern River emerges into the plains of
the Sierra Nevada, near what is known as Bakersfield today. There he
busied himself with domestic fowls. He made valuable improvements in
the arrangement of beehives, protecting the bees from moths. Each of
his hives contained over a hundred pounds each of honey. He kept
himself much away from the public and lived an almost hermit-like
existence.

In 1863 the Bakers built a log house a few miles south of Stevens
ranch. Thomas A. Baker, a lad at the time recalled, "Captain Stevens
came to the house with a crate containing six hens and a rooster. He
said, " Mrs. Baker, I know you would like to have a start in chickens,
so I am going to present you with this outfit."⁽⁶⁾

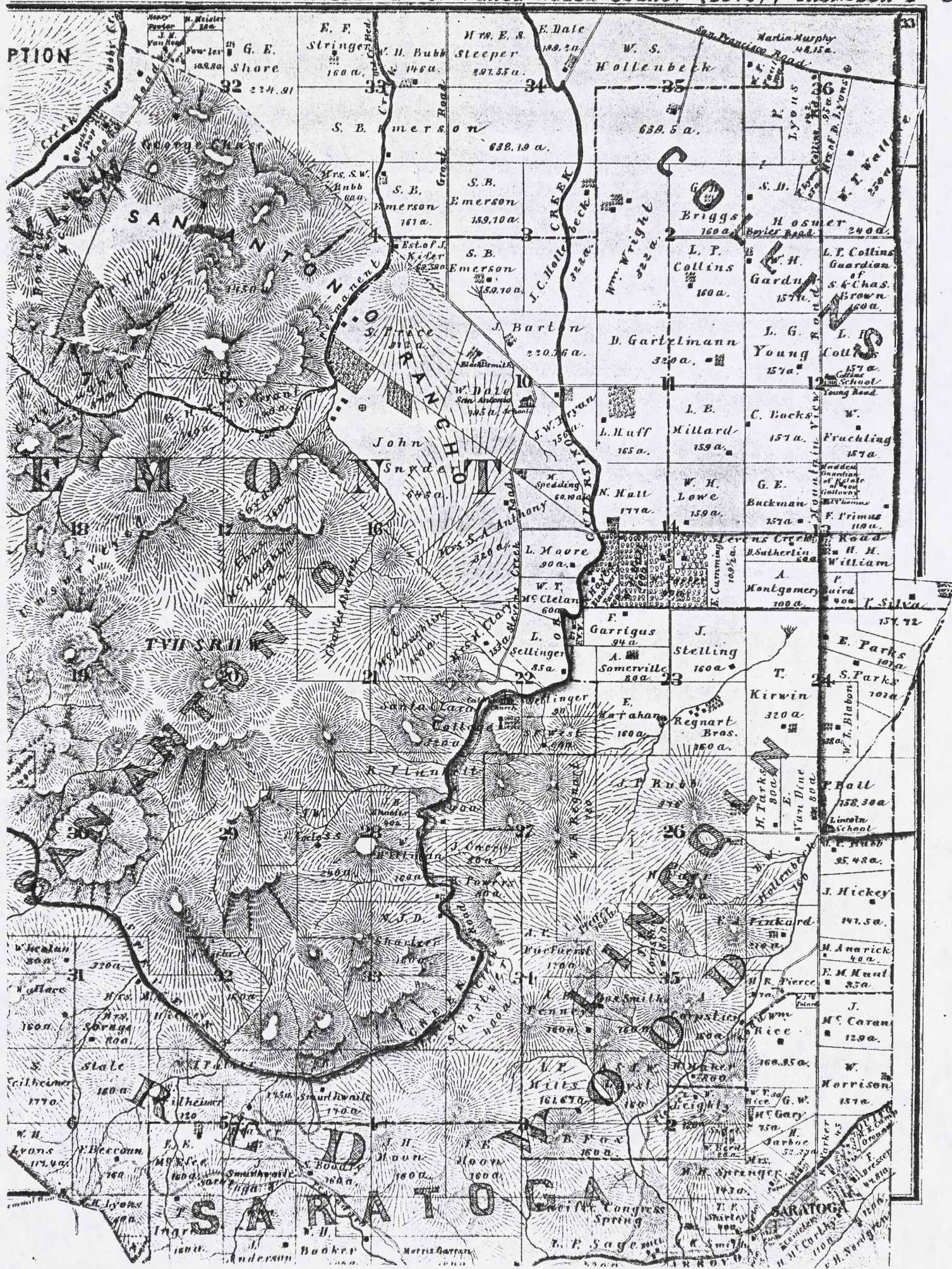
By the early 1870's his age and injuries which he earilier suffered limited his activities severely. Following a lengthy illness and partial paralysis which kept him a patient for a long time in the county hospital, he died on September 9, 1887. He is buried in Union Cemetery. According to Clyde Arbuckle based on testimony of Lester McDonald, who was a resident of Kern County and died in 1961; on the gravesite stone of Stephens was an inscription the, "Old Scout". The stone is no longer there. A historical plaque marks the presence of his last home and takes note of some of his accomplishments. Some feel, that had he been better educated he would have been better known. His love for the wildaerness and adventure led to contact with nature more than men. His achievements in history has been little noted. Here in the Santa Clara Valley, Stevens Creek, Stevens Creek Dam, and Stevens Creek Boulevard bears his name.

Cupertino / West Side

Below is an 1887 map of Cupertino / West Side showing the landholdings within the community. Acreage of each parcel of land is shown under the owner's name.



Historical Atlas Map of Santa Clara County (1876), Thomson & West



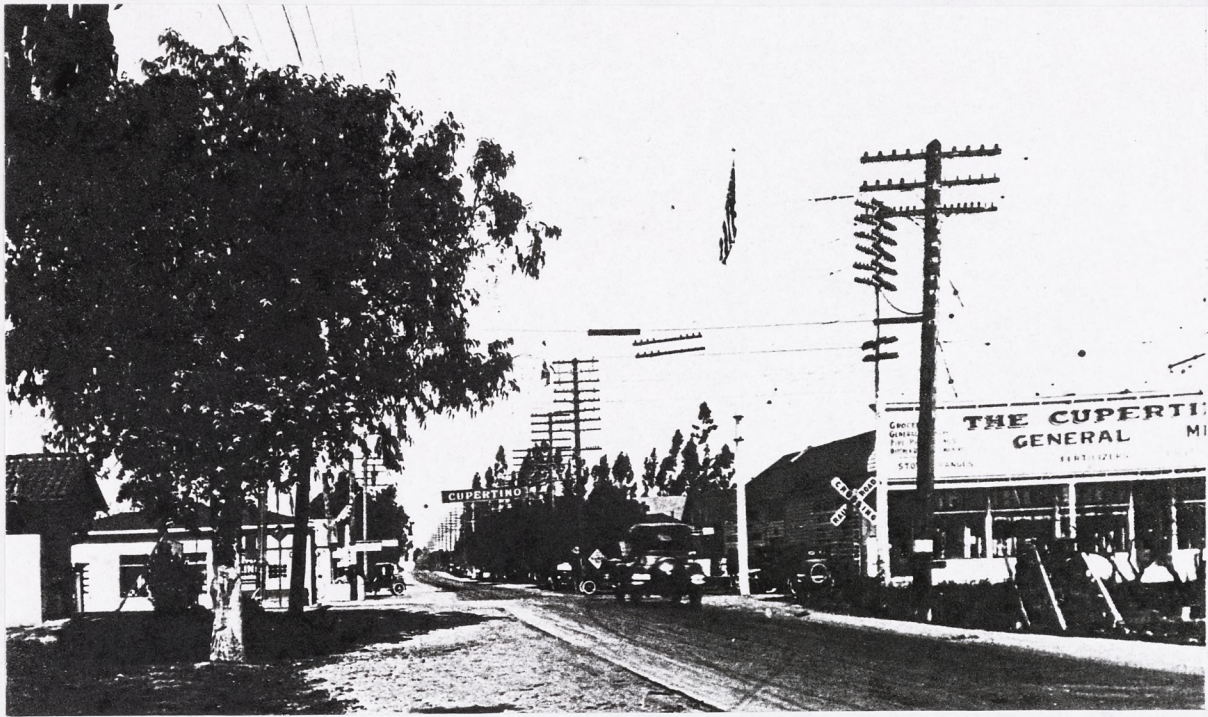
The Crossroads

By 1888 Cupertino, then called West Side (west side of Santa Clara Valley), was the center of mutual needs for the farming families. At the crossroads of today's Stevens Creek and De Anza Boulevards, the village consisted of the West Side Branch of The Home Union Store of San Jose, a lending library, two churches, a blacksmith shop, a cooperage, a post office, a telephone station, and a town hall. The Crossroads was the heart of commercial life on the "West Side".

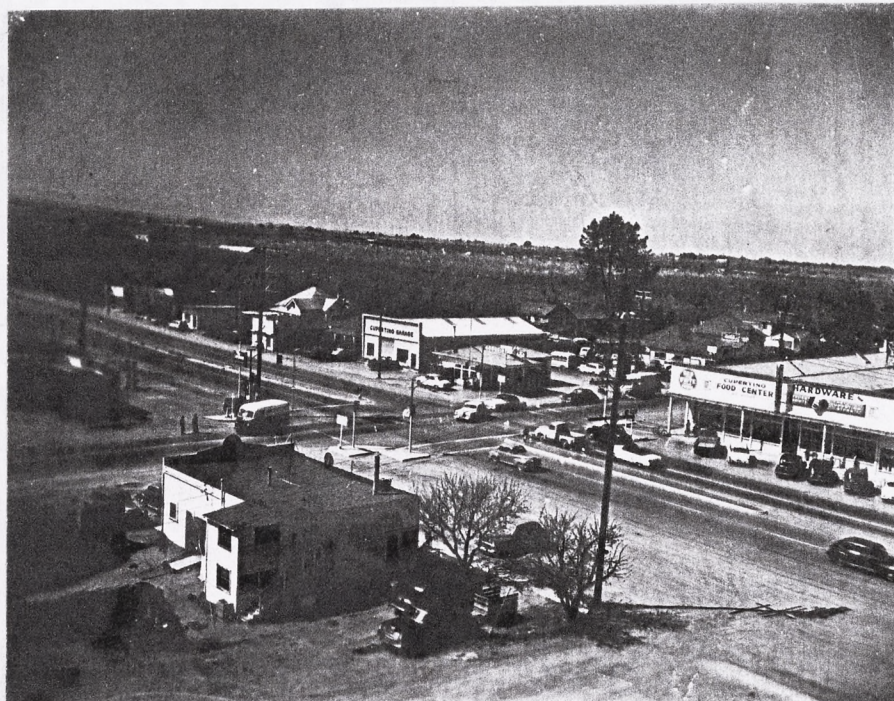


View of Stevens Creek Road looking south from the present De Anza college site. In the background are the Alexander Montgomery estate and The Crossroads.

View of The Crossroads looking north to Sunnyvale. ca. 1923.



Aerial view of The Crossroads looking north-west. ca. 1940.



The Home Union Store was the community's
 main source of food and supplies. The Home Union
 Store first opened in 1942, serving the local population of
 farmers and ranchers who came for feed, grain, tools, and dry
 goods. The building was constructed by Ernie Parrish and
 financed and owned by Alexander (Alex) Montgomery.
 William M. Ginty, secretary and manager of San Jose's Home
 Union Store, asked James Kirt Polk Dixon to manage the
 West Side branch. A year after its opening, the Home Union
 Store added a post office, with Montgomery serving as
 postmaster.



The West Side Branch of the Home Union Store is pictured
 about a year after its opening.

Permalife

The Home Union Store

The store at the Crossroads was at the heart of the community's commercial life. The West Side Branch of the Home Union Store first opened in 1892, serving the small population of farmers and ranchers who came for feed, grain, tools, and dry goods. The building was constructed by Enoch Parrish and financed and owned by Alexander (Alex) Montgomery. William M. Ginty, secretary and manager of San Jose's Home Union Store, asked James Knox Polk Dixon to manage the West Side branch. A year after its opening, the Home Union Store added a post office, with Montgomery serving as postmaster.



The West Side Branch of the Home Union Store is pictured here in 1895, three years after it's opening.

In 1902 Montgomery offered to help finance Dixon in the purchase of the store he was managing. Montgomery sent for his nephew Archibald (Arch) Wilson, an accountant in the San Jose Home Union Store. The combination of these fellow would make a successful business: Dixon knew grain and merchandise, and Wilson could handle the affairs of the office. In 1902, when the store moved its location from the southwest corner of the Crossroads to the northeast corner, the partnership was named Cupertino Store, Dixon and Wilson.

When Dixon suddenly passed away in 1904, Wilson renamed the store The Cupertino Store, Inc. Dixon's family retained a 1/8 interest in the store and in 1906 his 14 year old son Harold went to work there full-time and remained there as a store clerk until 1952.



By 1904, the Cupertino Store, Inc. had become the largest store in the Valley, outside of San Jose. Note the Interurban railway tracks in the foreground.



The Cupertino Store, Inc. had a staff of seven in 1916. The men helped tend the post office boxes behind the counter. From left to right are Harold Dixon, Claude Parrish, William Calvert, Cornelius McCarthy, Hal Eckles, G. Homer Burtner, and Arch Wilson.

Harold Dixon worked long days, 7a.m. to 7p.m., six days a week, and occasionally on Sundays if someone needed spray or something for the orchards. For many years Dixon had plans to become a half partner in the store, but due to the depression, that dream wasn't realized until 1946. Harold's partnership with Ken Lewis continued for six years until they sold the store in 1952.



William B. Loughhead, shown here in 1906, traveled the countryside in the Cupertino Store's delivery wagon, taking orders and delivering drygoods and groceries.



As pictured here around 1915, The Cupertino Store had expanded to a fleet of trucks to haul groceries throughout the community. From left to right are Arthur Jenkins, Cornelium McCarthy, Claude Parrish, Homer Burtner, William Calvert, Arch Wilson, and Gilbert Aylesworth.

Platform Scale

This Fairbanks Platform Scale was used to weigh fruit at either The West Side Branch of the Home Union Store or at the Blabon ranch.

In 1860 Walter L. Blabon arrived in California, via Panama. In 1864 he purchased 130 acres of orchard on the east side of present day De Anza Boulevard between Rainbow Drive and Bollinger Road.

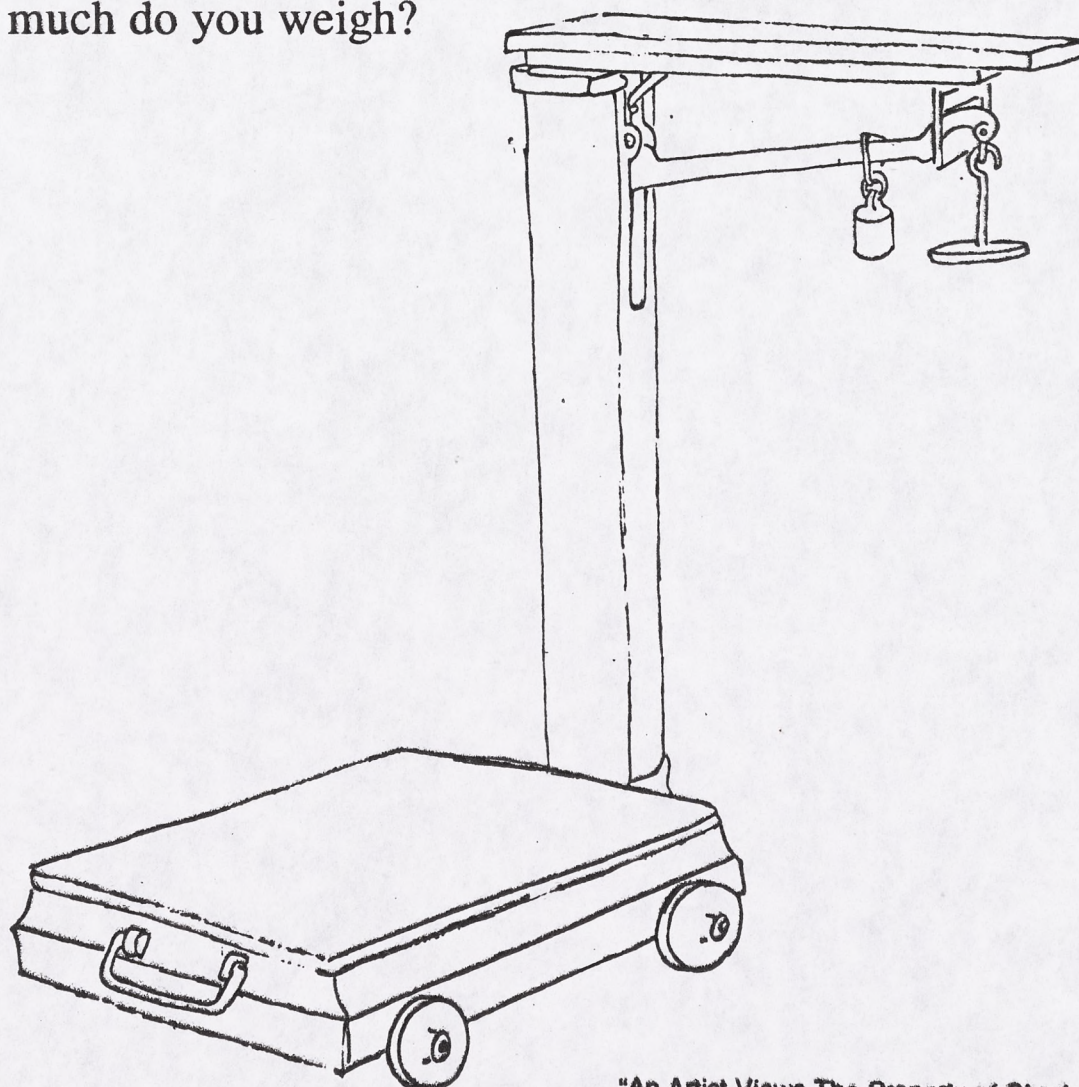
The scales weights would measure in increments of:

50 lbs. by using the 1/2 lb. weight

100 lbs. by using the 1 lb. weight

200 lbs. by using the 2 lb. weights

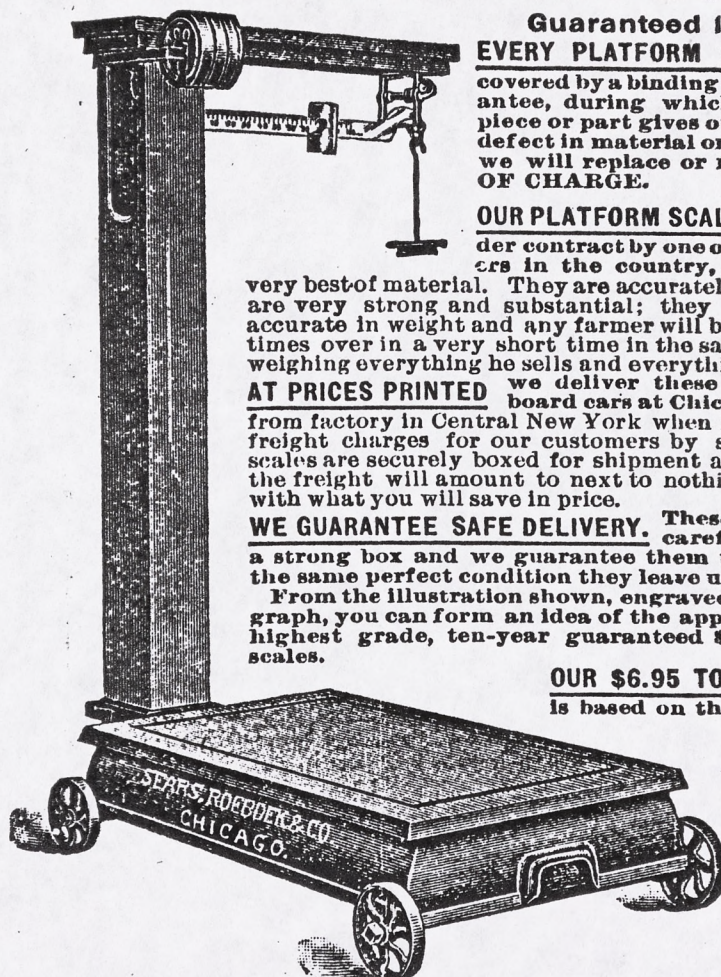
How much do you weigh?



"An Artist Views The Property of Charles M. Baer"
Original Sketches by Zoe Thompson, February 1970.

SEARS, ROEBUCK AND CO. 1902 INCORPORATED.

OUR \$6.95 PLATFORM SCALES.



Guaranteed 10 Years.
EVERY PLATFORM SCALE sold by us is covered by a binding ten years' guarantee, during which time if any piece or part gives out by reason of defect in material or workmanship, we will replace or repair it **FREE OF CHARGE.**

OUR PLATFORM SCALES are made for us under contract by one of the best makers in the country, made from the very best of material. They are accurately adjusted, they are very strong and substantial; they are sensitively accurate in weight and any farmer will be repaid a dozen times over in a very short time in the saving effected by weighing everything he sells and everything he buys.

AT PRICES PRINTED we deliver these scales free on board cars at Chicago, but we ship from factory in Central New York when it will make less freight charges for our customers by so doing. These scales are securely boxed for shipment and you will find the freight will amount to next to nothing as compared with what you will save in price.

WE GUARANTEE SAFE DELIVERY. These scales are very carefully packed in a strong box and we guarantee them to reach you in the same perfect condition they leave us.

From the illustration shown, engraved from a photograph, you can form an idea of the appearance of our highest grade, ten-year guaranteed \$6.95 platform scales.

OUR \$6.95 TO \$13.84 PRICE.

is based on the actual cost of material and labor, with but our one small percentage of profit added, and is the lowest price ever named for the highest grade platform scales. We furnish these scales in ca-

capacity from 600 to 1,500 pounds at from \$6.95 to \$13.84 as quoted below. With our platform scales you can weigh every load of grain you sell before going to market, everything on the farm can be weighed, and it is not safe to do otherwise.

THESE SCALES are provided with the best steel pivots, carefully hardened and finished; have no check rods to bind or get out of place. The platform rests on adjustable chill bearings, which take the wear directly off the steel pivots, and the pivots remaining sharp, the scales act quick and sensitive. The scales are fitted with heavy, smoothly finished wheels, heavy wood center platform, sliding poise beam, sealed and tested.

EACH AND EVERY SIZE OF PLATFORM SCALE which we sell is made at the same factory and by the same skilled workmen, and it is just as much of an impossibility for a high class man to turn out crude, unfinished work, as it is for the ordinary common factory hand to turn out the high class of goods that are made by our expert mechanics.

Catalogue Number	Capacity	Beams Marked	Size of Platform	Shipping Weight	Price
9R5916	600 lbs.	50 lbs. by $\frac{1}{4}$ lb.	17 $\frac{1}{2}$ x 26 $\frac{1}{4}$ inches	150 lbs.	.. \$ 6.95
9R5908	800 lbs.	50 lbs. by $\frac{1}{4}$ lb.	18 x 26 $\frac{1}{4}$ inches	160 lbs.	.. 8.10
9R5910	1,000 lbs.	50 lbs. by $\frac{1}{4}$ lb.	19 x 26 $\frac{1}{4}$ inches	170 lbs.	.. 9.58
9R5912	1,250 lbs.	100 lbs. by $\frac{1}{4}$ lb.	19 x 26 $\frac{1}{4}$ inches	235 lbs.	.. 11.00
9R5915	1,500 lbs.	100 lbs. by $\frac{1}{4}$ lb.	19 x 27 inches	245 lbs.	.. 13.84

We furnish the above grade of scales with bag rack as follows:

Catalogue No.	Capacity	Beams Marked	Size of Platform	Price
9R5916	600 pounds	50 lbs. by $\frac{1}{4}$ lb.	17x25 inches	.. \$ 8.45
9R5917	800 pounds	50 lbs. by $\frac{1}{4}$ lb.	18x26 inches	.. 9.60
9R5918	1,000 pounds	50 lbs. by $\frac{1}{4}$ lb.	19x26 inches	.. 11.58
9R5919	1,200 pounds	100 lbs. by $\frac{1}{4}$ lb.	19x26 inches	.. 12.50

1895

52A COLUMBIA COUNTY

1895. William Baer, Jr. moved to California from
New York. For a time, he worked as a carpenter in West
Side to establish a family. He lived at the northwest corner of
Jefferson Creek and El Anza Placeres. English D. Parrish, a
contractor, helped him build a rustic shop, and a new home
west of it.



Image above is The Crossroads, ca. 1895.
The Baer blacksmith shop is at the upper right.

After buying the feed and supplies needed at the West Side
branch of the Home Union Store, town residents would wander
down the street to Charlie Baer's blacksmith shop to catch up
on the news around town.

Baer kept busy shoeing horses, repairing wagons, farm
equipment and wheels, making brands for wine casks, and
forging plow blades.

Baer Blacksmith Shop

In 1887 William ("Billy") T. Baer arrived in California from Lancaster, Pennsylvania. Shortly thereafter he came to West Side to establish his blacksmith shop on the northwest corner of Stevens Creek and De Anza Boulevards. Enoch J. Parrish, a contractor, helped him build a red rustic shop, and a new home to the west of it.

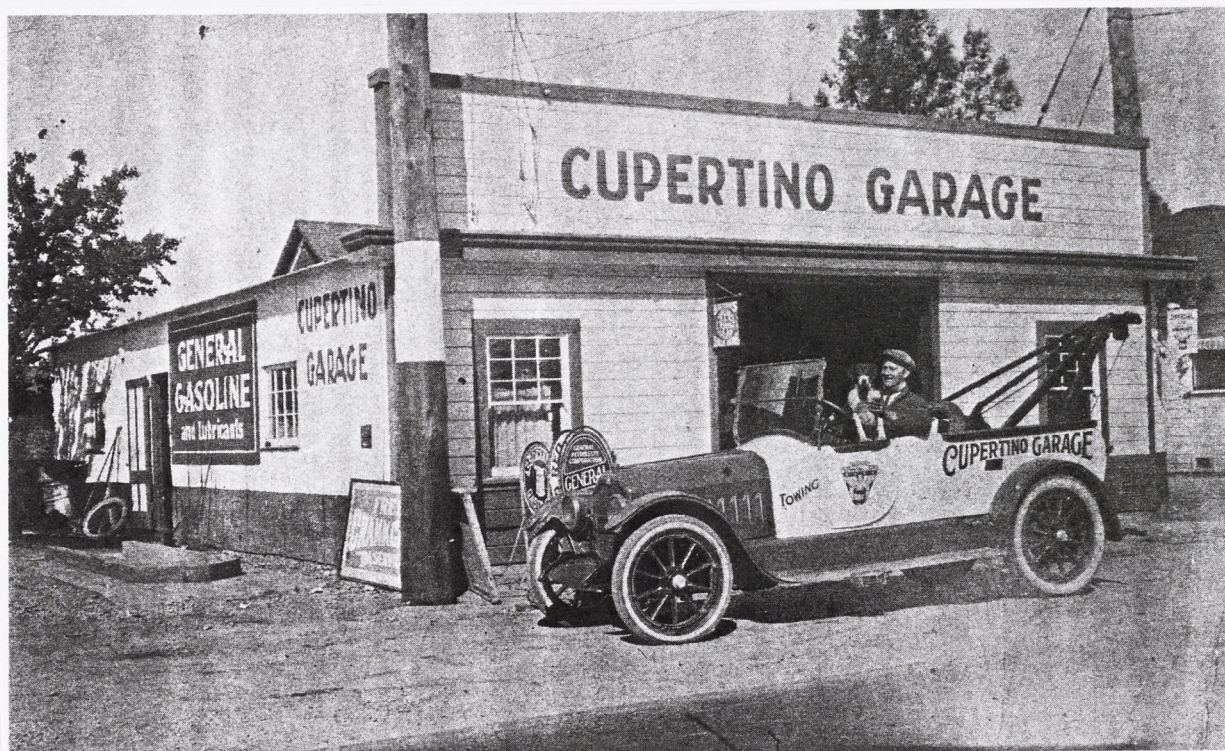


Pictured above is The Crossroads, ca. 1895.
The Baer blacksmith shop is at the upper right.

After buying the feed and supplies needed at the West Side Branch of the Home Union Store, town residents would wander across the street to Charlie Baer's blacksmith shop to catch up on the news around town.

Baer kept busy shoeing horses, repairing wagons, farm equipment and wheels, making brands for wine casks, and repointing plow blades.

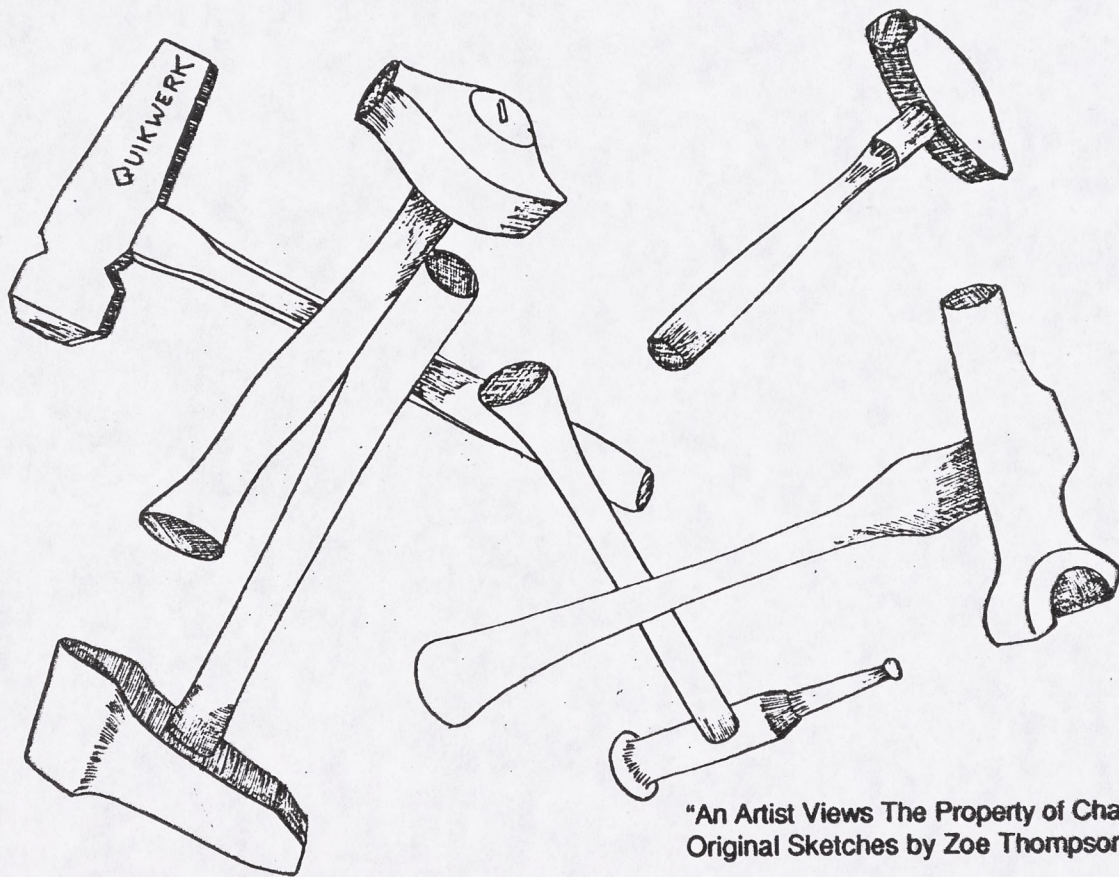
The Baer sons, Webster, Charles (“Charlie”, born in 1894) and George Albert, were kept out of mischief by helping their father. “When I was old enough to pitch horseshoes, my dad figured I was old enough to work in the blacksmith shop after school” said Charlie Baer.



By 1915 automobiles (or “horseless carrages”) had become a common sight at The Crossroads. Charlie Baer had every intention of following his father in the smithy...“but I saw too many Model T Fords around and I knew that was going to be my business” said Baer. Charlie built a corrugated sheet-metal garage with filling station about 100 feet north of the original blacksmith shop. The station was the first in Cupertino and remained in business until 1953.

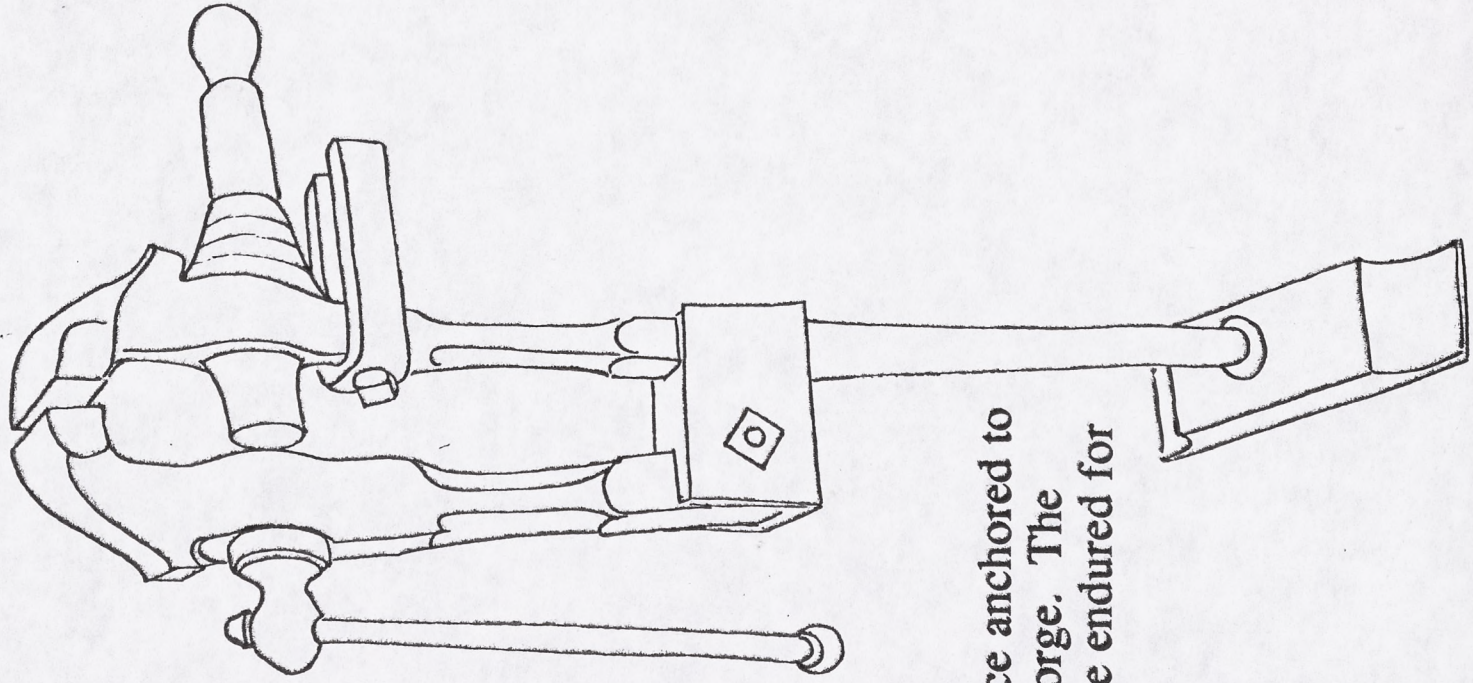
In 1920 "Billy" Baer retired from the blacksmith shop due to poor health. Andy Sagasure, who had worked for Baer since 1907, took over the shop and moved it to a new location on the Parrish property. The blacksmith shop was eventually closed in 1957 following the death of Sagasure.

Below are illustrations of forming hammers, tools commonly used at the blacksmith shop.

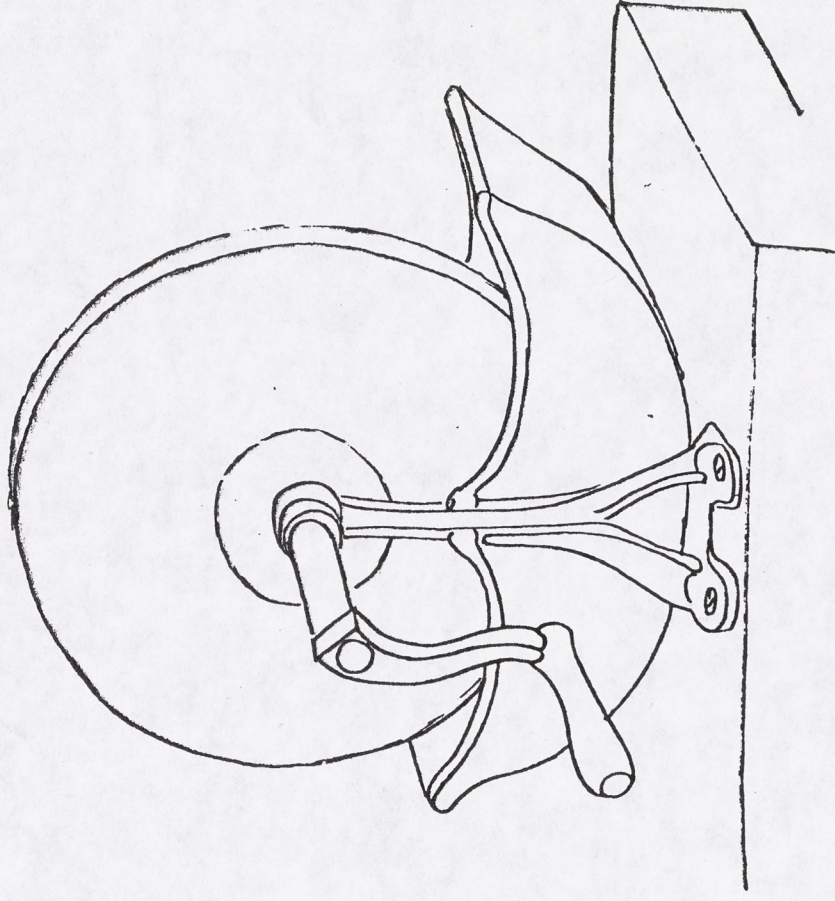


"An Artist Views The Property of Charles M. Baer"
Original Sketches by Zoe Thompson, February 1970.

In memory of his father, Charlie Baer built a small replica (about one-quarter the original size) of the Baer blacksmith shop in the backyard of his home on Stevens Creek Boulevard. He used redwood lumber salvaged from the Fred Jollyman ranch, where Jollyman School now stands, and equipped his small shop with items from his father's shop such as the forge and hand-built bellows.



This heavy duty vice anchored to the floor near the forge. The same pattern of vice endured for centuries.



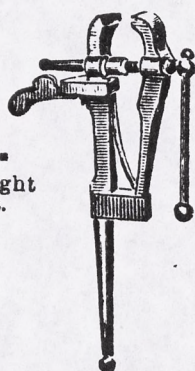
This hand operated grinder was owned by the widow of Adolph Nielson, and originally belonged to her grandmother. The iron cup held water to cool the wheel.

MONTGOMERY WARD & Co.

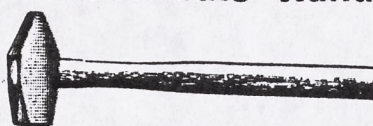
1895

Blacksmiths' Vise.

43114 Blacksmiths' Vise, wrought iron solid boxes, cast steel jaws.



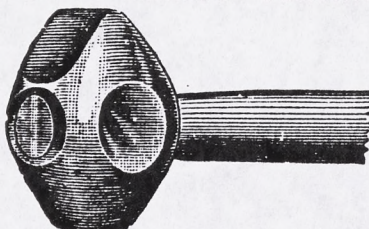
Blacksmiths' Hand Hammers.



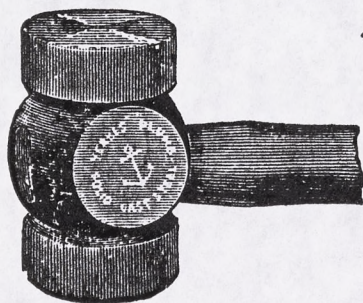
43162 Blacksmiths' Hand Hammers, handled, extra fine steel. Y and P brand, fully warranted.

No	1	2	3
Weight	2 lbs.	2 lbs. 10 oz.	3 lbs.
Each	60c.	65c.	70c.
43164 Plow Hammers, solid cast steel, polished and handled.			
Each, 1 pound 2 ounces			\$0.40
Each, 2 pounds			.45

Horseshoers' Turning Hammers.



43166 Horseshoer's Turning Hammer, Chicago pattern, with handles, solid cast steel; 2, 2½ and 3 lbs.; weight does not include handle. Y and P brand, fully warranted. Each.....\$1 35



43168 Horseshoer's Turning Hammer, New York Pattern, with handle; solid cast steel, 2, 2½ and 3 pounds; weights do not include handle. Price, each \$1.40

Grindstones.

43457 Family Grindstones, with frames complete as per cut, 8-inch stone. Each.....\$0.70
These are very convenient for sharpening knives and small tools, and take up little room.



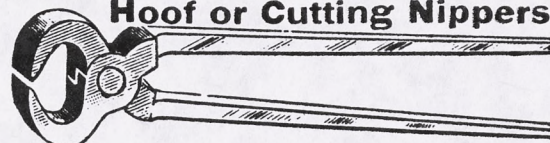
Grindstone Fixtures.

Blacksmiths' Pincers.



43206 Blacksmith's Pincers, solid hammered cast steel, polished jaws, 14 in. Each, \$0 75
Per dozen 8.30
Weight, 2 lbs. 10 oz.

Hoof or Cutting Nippers.



43207 Blacksmiths' Hoof or Cutting Nippers, solid steel; finely polished. These nippers are the finest made, are full polished and made of the best material. Each. Per doz.

10 inch	\$0.70	\$ 8.00
12 inch	.95	11.00
14 inch	1.10	12.00

Blacksmiths' Tongs.



Each.

43200 Blacksmiths' Tongs, straight lipped, drop forged; all one piece, no weld. Weight, per pair, 2½ lbs., length, 20 inches. Price.....\$0.28
43201 Length, 22 inches. Weight, per pair, 2½ lbs. Price..... .32



Blacksmiths' Round Bolt Tongs, length, 20 inches. When ordering bolt tongs be sure and give size of bolts they are wanted for.
43202 For bolts 5-16 to ½ inch, weight from 1½ to 2½ lbs. Price.....\$0.45
43202½ For bolts ¾ to ¾ inch, weight 2½ lbs. Price..... .55
43203 For bolts ¾ to 1 inch, weight 3½ lbs. .60

Horseshoes.



43386 Horse Shoes. Perkins' patent machine, steam hammered, front and hind. The shoes are not ready to put on as they are not finished, but are for blacksmiths who finish them.

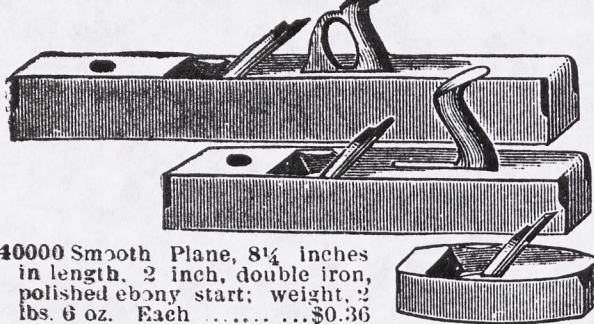
Number	1	2	3	4	5	6
Length from outside of front shoe	5½	6	6½	6¾	7¼	7¾ in
Width from outside to outside of front shoe	4½	4¾	5½	5¾	6	6¾
Price, per set, front and hind	18c	20c	30c	35c	40c	50c
Price, per keg of 100 lbs. front and hind	\$4.50	4.50	4.50	4.50	4.50	4.50

MONTGOMERY WARD & Co.

1895

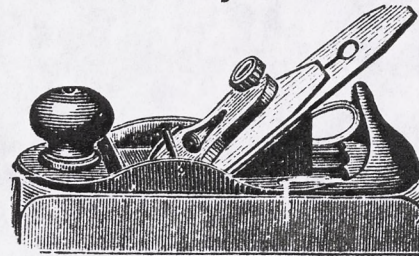
Bench Planes.

Ohio Tool Co.'s



- 40000 Smooth Plane, 8 $\frac{1}{4}$ inches in length, 2 inch, double iron, polished ebony start; weight, 2 lbs. 6 oz. Each \$0.36
- 40001 Jack Plane, 16 inches in length, 2 $\frac{1}{4}$ inch double iron, polished ebony start. Weight, 4 $\frac{1}{2}$ lbs. \$0.39
- 40002 Fore Plane, 22 inches in length, 2 $\frac{1}{2}$ inch double iron, polished ebony start. Weight, 6 $\frac{1}{2}$ lbs.55
- 40003 Jointer Plane, 26 inches in length, 2 $\frac{1}{2}$ inch double iron, polished ebony start. Weight, 8 lbs. 14 oz.60
- 40004 A set of 4 planes, one smooth, one jack, one fore and one jointer. Weight, 22 $\frac{1}{4}$ lbs. 1.80

Stanley Wood Planes.

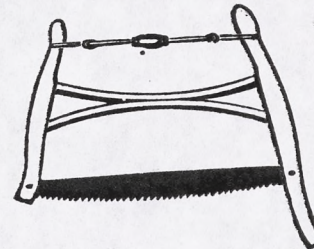
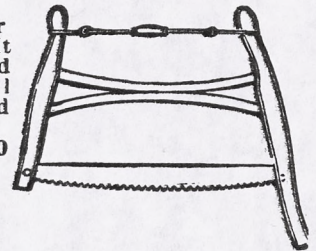


- 40010 Smooth Planes, adjustable irons, 8-inch, 1 $\frac{1}{4}$ inch cutter, No. 122. Each \$0.65
Weight, 2 lbs. 2 oz.

Buck Saws.

The weight of Buck Saws from 3 to 4 pounds.

- 40210 Buck Saw with vermilion red frame. It has 30 inch polished round breasted steel blade set and sharpened ready for use. Price, each \$0.60



- 40211 Buck Saw with vermilion red frame. It has 30 inch round breasted clock spring blade set and sharpened ready for use. Price, each \$0.65

Tubular or Barn Lantern.

To Burn Kerosene.

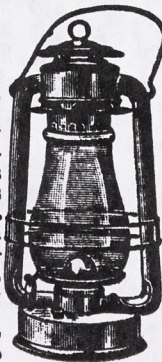
55775 Our New Clipper Lift is a thoroughly serviceable lantern in every respect, strongly made and nicely finished; the oil pot is retinned to prevent leakage; the burner being locked makes it an absolutely safe lantern; the lift movement is simple and efficient; the globe is very easily removed, making it without doubt the easiest handled lantern on the market.

Price \$0.35
Per dozen 3.95



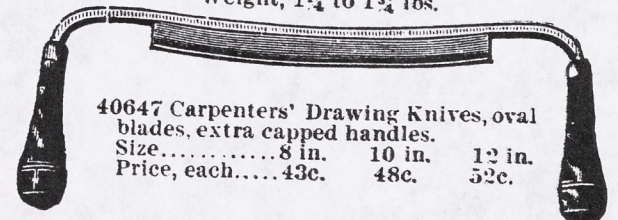
55785 Cold Blast or Storm Lantern; is made on the same principle as street lamps, with wind break, and is a very desirable lantern where there are strong drafts or wind; it is especially adapted for use in mills and other places where there is considerable dust, as the burner will not clog up; it has a number 2 burner and takes a one inch wick, which throws a large and brilliant light; a good all around lantern, one that is sure to give good satisfaction.

Price \$0.85
Per dozen 9.25

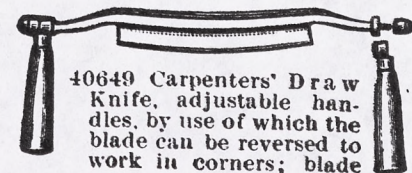


Drawing Knives.

Weight, 1 $\frac{1}{4}$ to 1 $\frac{3}{4}$ lbs.



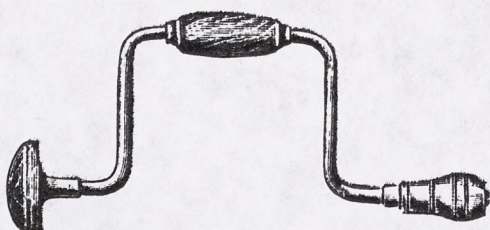
- 40647 Carpenters' Drawing Knives, oval blades, extra capped handles.
Size 8 in. 10 in. 12 in.
Price, each 43c. 48c. 52c.



- 40649 Carpenters' Draw Knife, adjustable handles, by use of which the blade can be reversed to work in corners; blade 1 $\frac{1}{4}$ inches wide.

Size 8 in. 9 in. 10 in.
Each \$0.75 \$0.87 \$0.94

Ratchet Bit Braces.



- Patent Bit Braces, hardwood head and handle, patent bit fasteners. Each \$0.30
- 40470 10-inch sweep25
- 40470 $\frac{1}{2}$ 8-inch sweep25

Monkey Wrenches.



- 43281 Coe's Genuine Screw Wrenches, best wrought iron bar, head and screw, warranted.

Size	8 in.	10 in.	12 in.	15 in.
Weight	1 lb. 6 oz.	2 lbs. 3 oz.	2 lbs. 15 oz.	4 lbs. 5 oz.
Each	47c	56c	65c	\$1.10

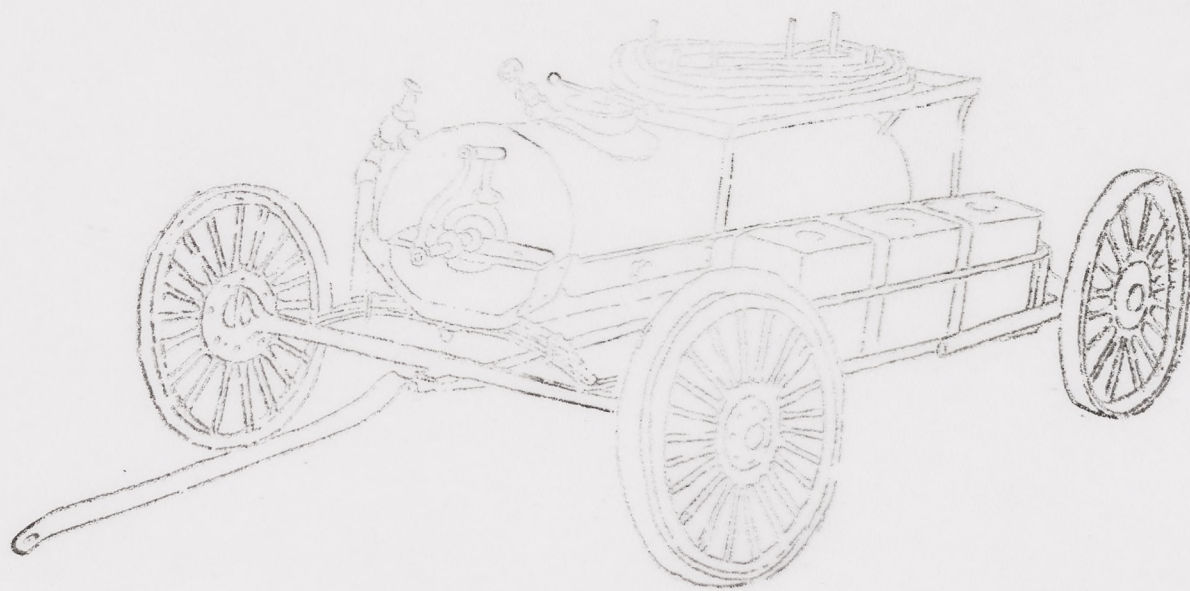
43283 Agricultural Screw Wrench, wrought iron bar, head and screw; same as cut of 43281.

Size	8 in.	10 in.	12 in.	15 in.
Weight	1 lb. 6 oz.	2 lbs.	2 $\frac{1}{2}$ lbs.	3 $\frac{1}{2}$ lbs.
Each	20c	23c	27c	45c

Cupertino's First Fire Engine

Cupertino's first fire engine was built by Charlie Baer in 1919. The tank contained water and soda, and the men carried along a bottle of acid which they added at the scene of the blaze. The reaction sent the water forcefully through the hose attached at the back.

"We'd put a tow-car on the fire, but by the time we'd get there the house would be gone" Baer said.

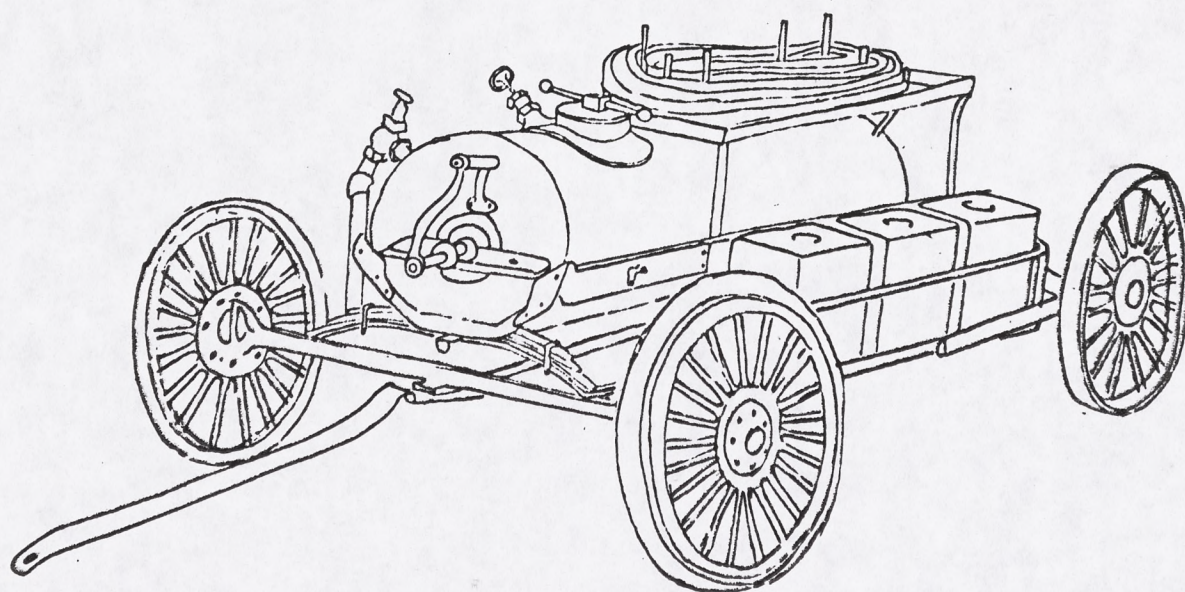


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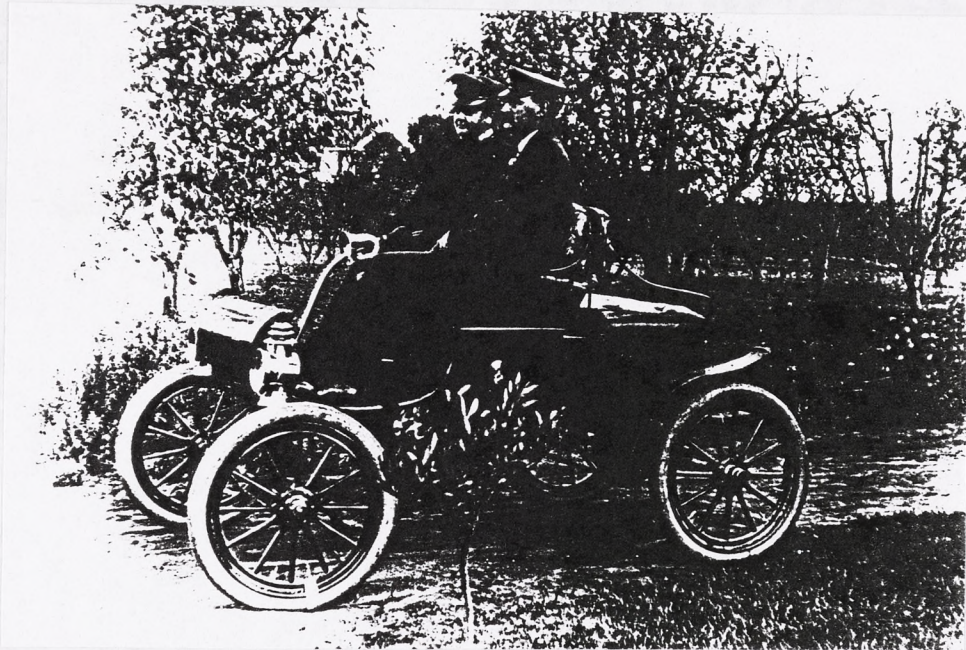
"We'd put a tow-car on the front, but by the time we'd get there the house would be gone" Baer said.



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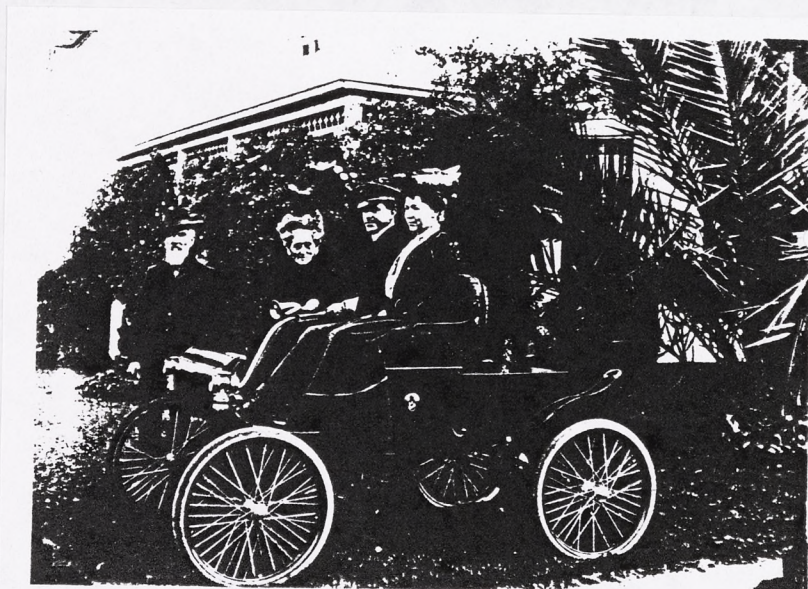
Early Automobiles

Pictured below are Dr. and Mrs. E.H. Durgin in one of the first of two cars to come to town. Dr. Durgin used to make house calls in his 1903 Oldsmobile.



Harry Lydiard actually owned the first car in town. His father, Samuel Lydiard, a prominent farmer, had probably been a ship captain, and was quite rich. Harry was a good-looking “young buck” who also purchased a 1903 Oldsmobile.

The Lydiards are pictured below in front of their home, where Homestead High School is located today; Harry as driver, sister Susan as passenger, while father, Samuel, and mother stand by.



WELLS FARGO



Vineyards

Wine was the first major cash crop produced on the West Side. Between 1850 and 1900 most of the property purchased in the area was planted in wine grapes. Long before the Napa Valley began producing prize-winning Cabernet or Chardonnay, the West Side hills were thick with grapevines. European immigrants from France, Italy, and Germany brought their wine making traditions to the West Side, where they found climate and soil agreeable to growing grapes.

Many families built their fortunes on the wines they produced. Among these early families were the Farris from Germany; the Doyles, headed by a prominent San Francisco attorney whose family came from Ireland; the Picchettis, an Italian family whose descendants founded many early businesses in the area; the Kleins, who came from the Alsace region of France; and Osea Perrones, a San Francisco physician of Italian descent.



Doyle Vineyards, Monta Vista area of Cupertino. ca. 1900
The winery building is pictured on the left.

The Board of State Viticultural Commissioners, was established by the state legislature in 1880 to regulate wine making in the state. Eventually it grew into the California Department of Food and Agriculture.

Early on the grape growers and wine makers of the Cupertino area were contributing to the research and development of wine making practices and the establishment of early statewide agricultural policies.

John T. Doyle was the first to import the Nebbiolo vine, an ancient grape native to the Piedmont in Italy, where is used for such famous red wines as Barolo and Barbaresco. Doyle also took up the use of the "petite" variation of the Syrah grape of France's northern Rhone region. The Doyle property also housed the state's first wine making research facility.

In 1886 by Osea Perrone founded The Montebello Winery on the Monte Bello Ridge above Cupertino. Today Ridge Vineyards uses the old Perrone winery and vineyards and owns the Monte Bello brand name.

Pierre Klein promoted the best of California wines as manager of the restaurant in San Francisco's Occidental Hotel. In 1888 he ran the sampling rooms operated by The Board of State Viticultural Commission. That same year he purchased land on Monte Bello Ridge and planted red Bordeaux varieties. In 1895 he entered his Mira Valle label in the Bordeaux Exposition where he won honorable mention. Five years later won a gold medal for his claret at the Paris Exposition. Kein was the first to prove that world class red table wine could be grown in this region.

OUR COUNTY

No. 6.

THE CUPERTINO INSTRUCT—THE GREAT GRAPE-GROWING SECTION—THE NON-DEAN OF THE PACIFIC COAST.

The accompanying maps includes the district Westward from the Saratoga and Mountain View road, and North from the road leading to Mill's Spring.

SARATOGA AND MOUNTAIN VIEW ROAD.
J. E. ABBOTT.—40 54-100 acres; 10 acres French prunes, and about 100 trees of assorted varieties planted last winter; the remainder grain land.

D. E. ROOPE.—"Magnolia Villa."—40 acres; 15,000 vines 2 years old, of which 7,000 are Charbono, 3,500 Mataro, 3,500 Zinfandel, and 1 acre Golden Chasselas; and other table varieties; 13 acres French prunes, and family orchard of 80 trees, 2 years old, raspberries and blackberries.

R. W. HOLLENBECK.—"Lone Oak Ranch."—120 acres; 45 of which are in orchard and vineyard; of trees there are 100 apples, 300 peaches, and an assortment of cherries, plums, grapes and pears, from 1 to 3 years old; 20 acres of vines are 3 years old and 10 acres 2 years old; the varieties are Zinfandel, Mataro, Charbono, Trouseau and a few Muscat; remainder of the place grain and pasture.

E. VAN DINE.—45 acres; 10 acres French prunes, and an assorted family orchard recently planted; 20 acres in vines, all Zinfandel and Mataro, except 1 acre each of Muscat and Flame Tokay, 2 years old.

C. W. PROCTOR.—36 acres; 31 of which are in orchard; 1,600 French prunes, 130 apples, Newtown Pippins, Jonathan and Bellflower; 150 Bartlett pears, 35 plums, 175 peaches, 200 Moorpark apricots, 50 cherries, and 40 orange quince.

D. FREEMAN.—40 acres. Mr. Freeman resides in Santa Clara, and there was no one on the place when we called. There are a very few trees and about 28 acres of vines, 2 years old, of Zinfandel, Mataro, Grenache and Muscat.

W. GINTY.—25 acres; 14 acres French prunes, 100 trees of family orchard, and the remainder peaches and apples, alternately, with a view of retaining the more profitable variety when it becomes necessary to remove a portion; trees now 3 years old. 40 acres about a mile further north, planted last winter; one-half in vineyard and one-half in pear, apricot, and cherry trees.

GASSETT AND MORAN.—25 acres; 500 apricots, 200 pears, 100 peaches, 100 of assorted varieties, 50 cherries and 15 acres of French prunes; 3 acres of grapes.

J. B. WING.—55 acres; all French prunes 1 and 2 years old.

F. M. JOLLYMAN.—32 acres; all planted; 16 acres are in Muscat grapes, 1 and 2 years old, and 16 acres in trees, 500 of which are prunes, 500 almonds, 300 pears, and the remainder peaches, cherries, apples and plums 2 and 3 years old.

T. KRAWIN.—98 acres; about 1 acre of family orchard and 60 acres in vines 4 years old; varieties are Charbono, Zinfandel, Trouseau, Mataro, Cabernet, Malbec, Car-

ignan, Grenache, Black Pinot, Golden Chasselas and Muscat; remainder of place in grain.

PRESBYTERIAN CHURCH.—1 acre; and a neat little place of worship.

D. DURNER.—30 acres; found no one on the place; for the best information we learn he has 10 acres in vines, mostly Muscat, and 20 acres in peach, prune and apricot trees, 1 and 2 years old.

MURR ROAD.

R. C. STILLER.—40 acres; 15 acres of grapes 3/4 4 years old, and 1/4 1 years old; Zinfandel, Malbec, Cabernet, Reissling and Charbono; 4 acres prunes, 7 acres pears, 4 acres apricots, 5 acres apples and a few peaches, 4 years old.

A. REGNART.—40 acres; all in grain, owner now in England.

J. P. HUBB.—276 acres; 25 or 30 acres of fruit trees and 7 acres nuts; 8 acres are prunes, and the remainder in other varieties; 22 acres of grapes, some are Mission at least 30 years old, and giving very heavy crops, the remainder Mataro, Charbono and Cabernet. There are about 200 old fruit trees, 25 to 30 years old, among which are peach trees still growing excellent fruit; remainder of place devoted to hay, grain and stock.

HENRY FARR.—343 acres; family orchard of about 400 trees consisting of nectarines, plums, peaches, apricots, pears, cherries, prunes, and almonds; about 50 acres of grapes 2, 3 and 4 years old, of which 1 1/2 acres are Mission and the rest Malvoise, Charbono, Trouseau, and Mataro, with 4 acres Cabernet and some Reissling and Muscat recently planted.

CAPT. J. BERNARD.—80 acres; was not at home when we called; should say he has about 40 acres in cultivation, 8 to 10 acres of vineyard and 6 to 8 of orchard, planted in peaches, apricots, prunes, and almonds.

W. M. PFEFFER.—160 acres; orchard of 10 or more acres, containing 200 apricot, 50 apple, 150 pear, 70 peach, 500 prune, and 230 almond trees all in bearing; vineyard of 10 acres or more of vines from 5 to 16 years old; there 3 acres Cabernet Franc, 1 acre Muscat, 1 1/2 Zinfandel, 1/2 Reissling, and the remainder Mataro, Carignan, Grenache, Trouseau, Cabernet Sauvignon, Malbec and Seedless Sultan; has made raisins of the latter variety for 4 or 5 years, and a good white wine; makes his grape crop into wine at his own winery.

N. HAYNES.—19 acres; owner not at home when we called; place seems about three-fourths planted in orchard and vineyard.

J. J. WALKER.—20 acres; 200 apples, 200 pears, 150 peaches, and 15 acres of French prunes.

LOUISE C. SPANGENBERG.—66 acres; 5 acres silver prunes and cherries, planted last year; 9 apricots, 2 cherries, 6 pears, several varieties of prunes, plums and peaches; 6 acres of grapes planted last year, Mataro, Trouseau and Riparia for grafting.

J. D. WILLIAMS.—20 acres; the vineyard occupies about 10 acres, is 2 years old, and the varieties are Zinfandel, Mataro, Charbono and Trouseau; small family orchard.

H. B. CHAMPION.—Two parcels, one of 20, and one of 15 acres; on the 20 acres are 1,984 prune trees, 500 peaches, and 96 apricots; on the 15 acres are 100 cherries, 200 egg plums, 108 prunes, 111 silver prunes, 22 apricots, 280 apples, in 3 or 4 varieties, 300

pears, 555 peaches, and 10 trees of assorted kinds.

Mrs. E. L. WATSON.—25 acres; 2,000 French prunes, 60 silver prunes, 112 cherries, 188 egg plums, 130 pears, 98 apricots, 24 peaches, and a number of miscellaneous trees of English walnut, quince, almond, etc.

E. HANRAHAN.—141 acres; mostly in grain, only a few trees and vines about the house.

H. REGNART.—40 acres; vineyard of 24 acres 3 years old, Zinfandel, Mataro and Charbono; 500 prune and 225 peach trees, and a family orchard, part of it in old trees.

JOHN STELLING.—160 acres; 40 acres are in vines, and 40 in vines and trees planted together; the first 40 are in Zinfandel, Charbono, Trouseau and Cabernet, and the second 40 are Charbono, Zinfandel and Muscat, 3 years old; the trees are 1/2 almonds and German and French prunes, and a few of an assortment, 3,000 almonds in all; 10 acres cut off by creek channel, all in fruit, prunes, egg plums, and family orchard.

Mrs. A. MEUNIER.—80 acres; about 20,000 vines planted 2 and 3 years old; 2 year-old vines are Zinfandel, Charbono and Mataro, and the other Grenache, Petit Pinot, White Pinot, Cabernet, Carignan and Pouloussat; there are 70 prune, 70 apricot, and an assortment of apple, peach, pear, plum and cherry trees. Reached by road through Hanrahan's.

A. SOMERVILLE.—80 acres; family orchard of about 2 acres and a vineyard of several acres all in table grapes.

WM. ETCHELL, Vallejo.—40 acres; 24,000 vines 2 and 3 years old, of Petit Pinot, Zinfandel, Mataro, Charbono, Carignan, Grenache and Sauvignon; 3 acres French prunes, 3 years old and an acre of assorted varieties for family orchard one year old.

REGNART'S ROAD.

A private road recently laid out leaves the Bubba road south of Hanrahan's and leads into the hills.

J. F. MAILLART.—4 acres; mostly all silver prunes, with a few apricots and peaches 2 years old.

THEO. SCHARFF.—29 70-100 acres in two parcels; one reached from the Bubba road and the other by Regnart's. On the 10 acre piece are 6 acres Oregon Silver prunes and French prunes, and 4 acres grapes, Mataro and Zinfandel; of the 19 acre piece 15 acres were planted last spring in Mataro, Zinfandel, Grenache, Charbono, Trouseau and Chasselas.

W. REGNART.—80 acres; 9,000 vines 1 and 2 years old, Zinfandel, Mataro, Golden Chasselas, Petit Pinot, Sweetwater and Charbono; 1,500 trees, 900 of which are prunes, 200 apricots, and the remainder an assortment of various kinds, 1 and 2 years old; this ranch is a sample of what may be made from the rough mountain lands.

R. REGNART.—Has 40 acres adjoining; on which 9,000 Charbono vines, and 700 prune trees were planted last year.

MARKHAM.—160 acres; 10 or 12 acres newly planted in trees and vines.

MANN.—160 acres; several acres planted last spring, both of trees and vines.

THE STELLING ROAD.

Leads west from the Mountain View road to Cupertino.

J. B. WING AND A. M. HARKER.—40 acres; all in vines planted last spring; 30

acres are Mataro and 10 are Grenache.
CAPT. A. H. WOOD AND J. H. LUTHER.—40 acres; 25 acres are planted in vines now 4 years old; the varieties are Charbono, Mataro, Black Malvoise and Muscat; there are 5 acres peaches and 10 acres cherries, and other fruits one year old.

CAPT. J. C. MERITHWAY.—Prospect Vineyard.—50 acres; 10 acres walnuts, almonds, and prunes, 11 years old, and 40 acres of vines of same age; there are 10 acres Trouseau, 10 acres Charbono, 8 of Black Prince, 3 of Grenache, and the remainder Muscat and other sorts; counting back for 5 years this vineyard has given an average of 5 tons per acre; almonds average \$75 per acre for same time; walnut trees have borne only lightly till this year; makes up his own grapes into wine and has a distillery for brandy of which he produced 700 gallons last year. He is building a fine large cistern for rain water which would seem a good plan for others to follow.

DR. W. F. GUNKEI.—"Bonnie View."—36 acres; a vineyard of 3 acres Malbec vines 12 acres of almonds 5 years old, 3 acres silver prunes, and the remainder French prunes.

G. J. BYRNE.—"Glen Brook."—55 acres; a small orchard planted some years ago and a few acres of vineyard, Mission grapes.

J. T. DOYLE.—Has 380 acres in four parcels of 20, 50, 150 and 160 acres; of the 160 acre piece 56 acres are in prunes. The 150 acre parcel is known as "Palma," taking its name from a double row of palm trees along the principal avenue; of this, 140 acres are in vines, 7 acres in prunes, and 3 acres waste land along the creek. The vineyard is divided into blocks as shown on our map; unfortunately there are 60 acres Charbono, 3 1/2 each of Trouseau and Malbec, 1 1/2 of Reissling, 1 1/2 Mataro, 40 acres Cabernet, and two blocks or about 3 1/2 acres have been given to the University of California for experimental purposes and are now planted in over 40 varieties. The 50 acre vineyard is divided into 32 blocks all of which are Charbono, except 3 blocks of Zinfandel and 2 of Cabernet. The 20 acre parcel has 10 acres of Grenache and Carignan, the remainder occupied by wine house and cellars and other purposes. Mr. Doyle makes his own wine and has a large winery on each side of the creek, that on the west side being connected with his extensive cellars by a pipe for the convenient transfer of wines. Some statements of the yield of these vineyards will be found on another page.

JOS. MCCLELLAN.—40 acres; on the south side of the road are 22 acres of Muscat and Tokay grapes, 200 prunes and 250 apricots; on the north side 4 acres pears, 3 of apricots, 1 of apples and peaches, 1 acre of nursery, and 1 acre of garden and pasture.

L. SEILENGER.—About 154 acres. We were unable to see Mr. Seilenger, and his foreman was unable to give us much information about the place. There is a fine residence and more than half of the place is set in vineyard and orchard in very fine cultivation.

ROAD UP STEVENS CREEK.

SANTA CLARA COLLEGE.—The Fathers of Santa Clara College have 310 acres purchased to provide a place of recreation and retirement during Summer vacation. It is nicely laid out in roads and pleasant walks; a pretty villa has been erected, a small chapel and several shrines on prominent points. Forty-six acres are in vineyard, partly Mission grapes, and the later planting are of the very

Several factors contributed to the end of Cupertino's wine-growing era.

The introduction of phylloxera, a parasitic microbe (or root louse) was detrimental to the wine industry. Wine makers simply referred to phylloxera as "the louse". It was probably brought into California from France in the 1860's. Phylloxera was first positively identified in a Sonoma vineyard in 1873 and did not appear in San Jose until 1883. Phylloxera began to appear in the West Side between 1892 and 1895 destroying nearly all of the wine grapes that had once flourished around Montebello Ridge and the West Side.

Those growers who replanted with new rootstock resistant to the phylloxera infestation, or rebuilt after the devastation of the 1906 earthquake, were soon hit by Prohibition in 1919. The combination of these factors ended any hope of reviving the winemaking industry that helped put Cupertino on the map.

Like Modern Edens, Winegrowing in Santa Clara Valley and Santa Cruz Mountain 1798-1891, Charles L. Sullivan, 1982.

A Companion to California Wine, An Encyclopedia of Wine and Winemaking from the Mission Period to the Present, Charles L. Sullivan, 1998.

The Human Touch

by — — — a. "Pete" Emig

THE TALL PINE TREES ARE SENTINELS WATCHING OVER THE ACREAGE BETWEEN DEEP CLIFF AND THE STEVENS CREEK DAM THAT WAS KNOWN 93 YEARS AGO AS THE VILLA MARIA AT THE ENTRANCE TO THE CUPERTINO CREEK CANYON. THESE PINE TREES WERE PLANTED MORE THAN 80 YEARS AGO BY VINCENT PICCHETTI, UNDER THE DIRECTION OF THE JESUIT FATHERS.

VILLA MARIA WAS PURCHASED IN TWO PARCELS FROM THE UNITED STATES. THE ORIGINAL DEEDS WERE SIGNED OVER BY PRESIDENT GRANT IN 1869 AND 1870 TO CATHERINE DUNCAN AND THOMAS BROUGHAM WHO SOLD THE 322-ACRE PARCEL TO THE SANTA CLARA UNIVERSITY IN 1870. BY 1885, MORE THAN 75 ACRES OF GRAPES AND A GROVE OF OLIVES WERE UNDER CULTIVATION. THERE WERE HOMES FOR THE WORKERS, A WINERY, A WEEK-END RETREAT FOR JESUIT TEACHERS WITH FACILITIES TO TAKE CARE OF MORE THAN 100. ON THE N. BANK OF THE CUPERTINO CREEK (NOW STEVENS CR.) STOOD A CATHEDRAL FOR WORSHIP, CUPERTINO'S FIRST CHURCH, THE VILLA MARIA CHAPEL.

HECTOR PICCHETTI, YOUNGEST AND ONLY LIVING SON OF VINCENT AND THERESA, WAS BAPTIZED IN THE VILLA MARIA CHAPEL IN 1891. AS HIS BROTHERS BEFORE HIM (JOHN, ANTON, ATTILIO), HECTOR ALSO GRADUATED FROM THE ONE ROOM MONTEBELLO GRAMMAR SCHOOL. AT THE AGE OF EIGHT, HE RECALLS:

"All dressed up we used to walk to the Villa Maria Chapel for catechism. I well remember the singing of the choir during mass. There were the Henny girls, Grace, Jita, Clara, and the Selenger girls, Chloe, Clara, Gertrude, and Stella. They really were good singers, and they looked so pretty in their huge feathered hats."



VETERAN OF WORLD WAR I

HECTOR STARTED A SAN JOSE DELIVERY STABLE IN 1910, AND ENDED HIS BUSINESS CAREER AS A NASH AUTO DEALER IN THE THIRTIES. NOW RETIRED AND STILL A BACHELOR, HE LIVES ON THE OLD HOMESTEAD, BUILT IN 1852 ON MONTEBELLO ROAD.

SCENE OF THE VILLA MARIA AS DESCRIBED BY HECTOR. THE CHAPEL, BUILT IN 1872, IS FROM AN OLD PHOTO. THE ORIGINAL ACREAGE WAS PURCHASED BY RAY BYRON IN 1945. MADE OF STONE, THE WINERY IS THE ONLY BUILDING LEFT.

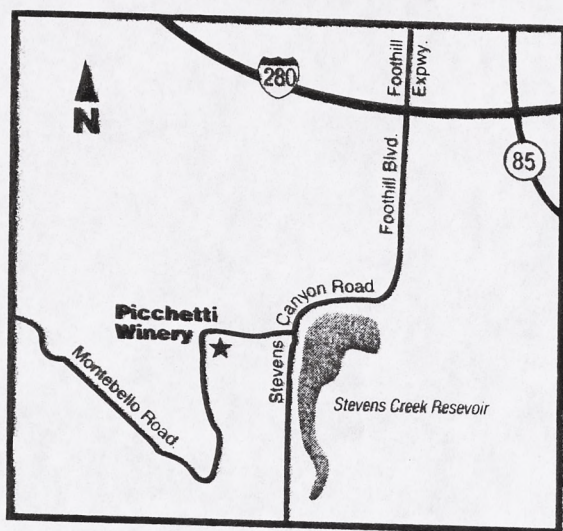
Picchetti Wines

Vincenzo Picchetti, born to a family of winemakers and vintners, emigrated from Fomarco, Italy to America in 1872. For several years he was employed at Villa Maria, a Jesuit retreat on Stevens Creek Road, where sacramental wines were made. The Jesuits advised Vincenzo to buy land in the area, so he and his brother, Secondo, purchased property in what is now the Monte Bello area.

In the late 1880's the country's economic health was poor, so the Picchetti family decided to withdraw the \$8,000 they had in the bank to build a new winery, Picchetti Bros., in Monte Bello. Soon after, the bank collapsed, but the Picchetti family continued to produce wine until 1963.

In 1977 the Picchetti winery and property was sold to the Mid-Peninsula Regional Open Space District. Sunrise Winery now occupies the old, but restored, Picchetti winery buildings.





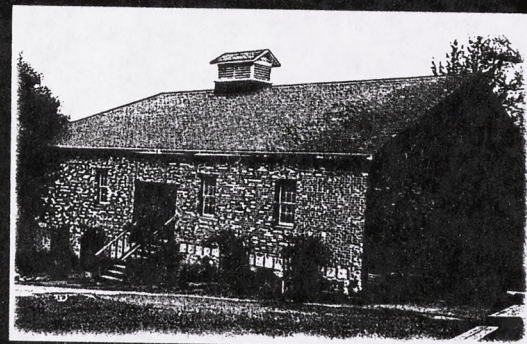
PICCHETTI WINERY

LOCATED AT HISTORIC PICCHETTI RANCH, IN THE FOOTHILLS OF CUPERTINO.

DIRECTIONS: FROM HIGHWAY 280, TAKE FOOTHILL/GRANT ROAD EXIT. TRAVEL SOUTHWEST TOWARD FOOTHILLS... APPROXIMATELY 3.5 MILES TO MONTEBELLO ROAD ON THE RIGHT. TRAVEL 6/10TH OF A MILE UP WINDING ROAD TO YOUR FIRST LEFT, YOU WILL SEE THE PICCHETTI WINERY SIGN.

THE PICCHETTI WINERY OPERATES IN A COOPERATIVE RELATIONSHIP WITH THE MIDPENINSULA REGIONAL OPEN SPACE DISTRICT TO HELP PRESERVE THE HISTORY OF WINEMAKING IN THE REGION.

PICCHETTI



PICCHETTI WINERY

Located on the historic Picchetti Ranch, the Picchetti Winery is one of the oldest wineries in California, featuring estate Zinfandels from our over 100 year old vines, Santa Cruz Mountain Chardonnay, Merlots, Cabernet Sauvignons, and Sparkling wine. Our beautiful tasting room is open from noon to 5 p.m. Saturday and Sunday and features a selection of Picchetti wines, other local wines, and specialty food products.

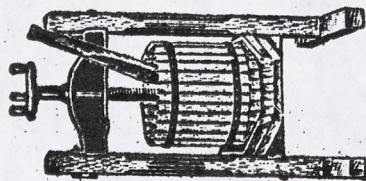
Come take a step back in time and visit our nationally registered historic building and picnic grounds for a delightful and convenient wine tasting experience.

AVAILABLE FOR CORPORATE AND PRIVATE PARTIES BY APPOINTMENT.



1927 EDITION OF

The SEARS, ROEBUCK Catalogue



Fruit Presses
These are high class and must not be confused with lighter grade presses. Withstand great pressure and get all the juice from the fruit. Hardwood frame firmly bolted together. Heavy iron crosshead has accurately threaded screw arbor. Smooth hardwood tubs strongly bound by wrought iron hoops. Easy to clean. Tub sizes given below are outside measurements. Shipped from factory in EASTERN PENNSYLVANIA.

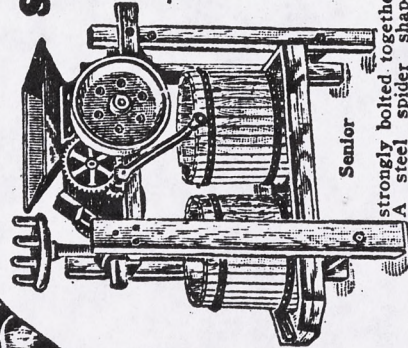
Catalog No.	Ht., In.	Size Tub, In.	Wt., Lbs.	Each
32K2380	40	10x10	75	\$ 6.98
32K2381	44	12x12	105	9.25
32K2382	51	16x14	180	14.95

Household Fruit Press

A well made, durable fruit press just the right size for home use. Frame in a de entirely of hardwood, securely held together by two long bolts running through entire side frame construction. No wobble. Smooth hardwood tubs, reinforced with heavy iron hoops securely riveted to slats. Steel press screw, 1/2x15 in. long accurately threaded. Gives tremendous pressure in extracting all the juices. Height of frame, 18 in.; width, 14 1/4 in. Size tub, 9x9 1/4 in. Holds about 3 qts. Packed in carton for parcel post shipment. Shipped from our store.

72K2383 1/4—Weight, 23 lbs.....\$2.95

Low Prices on Cider Mills and Fruit Presses

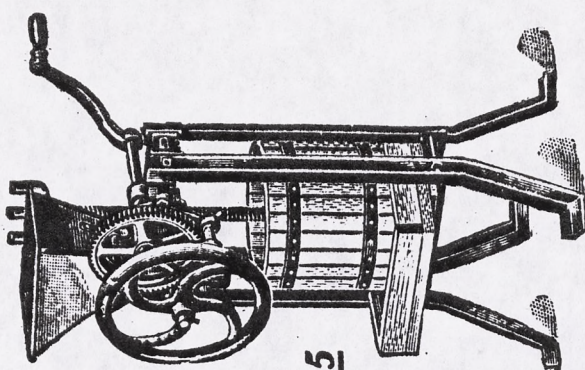


Standard Cider Mills

Positive Force Feed. Grinds all size apples without clogging. Strictly high grade in every particular and guaranteed to give perfect satisfaction. Grinds grapes as well as apples. Heavy hardwood frames strongly bolted together. Large capacity hopper. A steel spider shape agitator automatically forces the apples against the steel grinding cylinder, grinding them to a pulp. Heavy cast screw arbor with steel press screw accurately threaded. The medium and senior size have heavy balance wheel 13 1/2x3 1/4, with wide face, and can be driven by belt from engine. The junior and medium mills are of same general construction, differing only in size, and are operated by a crank. The senior mill is much larger and has a larger capacity. Tubs are of selected hardwood with heavy iron hoops. Shipped from PENNSYLVANIA factory.

Senior
Medium
and
Junior

Catalog No.	Size	Capacity, Cider, per Day	Size Tubs, Inches	Wt., Lbs.	Each
32K2387	Junior	2 to 4 barrels	10x12	165	\$19.65
32K2388	Medium	3 to 6 barrels	12x14	256	24.25
32K2389	Senior	6 to 12 barrels	14x17	337	33.70



\$15⁹⁵

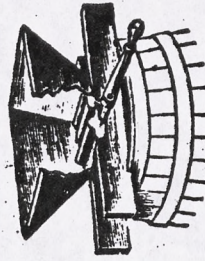
Shipped From Our Philadelphia Store

Steel Frame Family Cider Mill and Press

Agitator Hopper Will Not Clog Force Feed

The heavy steel frame and legs and heavy steel crosshead make this an extra strong and rigid outfit which will outlast any wood frame press. Mill is geared, has a large agitator hopper with extra wide adjustable throat and will grind larger apples than any other type of single tub mill. Oscillating hopper sides automatically force fruit against the cast iron grinding cylinder until it is reduced to a pulp. Grinding part can be detached, making a press only. Heavy steel press screw accurately threaded and fitted. Hardwood slatted tub, 10x10 1/2 inches, reinforced by heavy wrought iron hoops securely riveted. Capacity, 1 to 2 barrels per day. Shipped from our store.

72K2386 1/4—Weight, 140 lbs.....\$15.95



Grape and Berry Crusher

Grinding parts of aluminum will not rust, easy to keep clean. The firmly aluminum roll fastened to a 1/2 inch steel shaft, has 12 rows of strong teeth which mesh closely with teeth on aluminum side plate. Mash the fruit without grinding seeds, reducing all to a pulp from which juice can easily be extracted by a press. Large capacity hopper. All wood parts are selected wood, nicely finished. Cannot be used for apples, pears or other hard fruit. Shipped from our store.

72K2384 1/4—Weight, 22 lbs.....\$5.98

Grape and Berry Crusher

A strongly built and efficient crusher. Has two cast 5 inches long, working in steel bearing plates which insure easy running. Mash the grapes and berries, reducing all to a pulp from which juice can easily be extracted by a press. Will not crack the seeds. Wood hopper, 15 1/4 x 8 1/4 inches, holds 1/2 bushel. Side rails, 24 inches long. Shipped from our store.

72K2377 1/4—Weight, 21 pounds.....\$4.10

JOE WOLF BASS DRUMMER IN THE CUPERTINO BAND

IN THE EARLY 1880's THE FIRST CUPERTINO BAND WAS FORMED BY A GROUP OF TALENTED AND ENTERPRISING-YOUNG MUSICIANS WHO WANTED CUPERTINO TO BE HEARD THROUGHOUT SANTA CLARA VALLEY. AN OFFICIAL 1888 PHOTO SHOWS 12 BAND PLAYING MEMBERS, INCLUDING ED STELLING OF THE STELLING ROAD NAME; BROTHERS GUS, AL AND JOE (THEIR SISTER, MAY, ADDED DISTINCTION AS A CONCERT VIOLIN SOLOIST), AND JOE WOLF AT THE BASS DRUM. THE CUPERTINO BAND PRESENTED CONCERTS AT SPECIAL EVENTS SOMETIMES INCREASING ITS MEMBERSHIP BY DRAWING TALENT FROM THE LOCALITY WHERE THE EVENT WAS TAKING PLACE.



The Name of Wolfe Road

HONORS THE CUPERTINO PIONEER FAMILY OF ANTONE WOLF, HIS WIFE ELIZABETH MEURER, AND THEIR ONLY CHILD, SON JOSEPH. OLD TIMER CLARENCE RICH, A NEIGHBOR TO THE 56 ACRE WOLF RANCH ON HOMESTEAD ROAD, RECALLS BEING TOLD THAT JOE'S PARENTS MET FOR THE FIRST TIME ON THE BOAT COMING TO AMERICA FROM GERMANY. AFTER THE DEATH OF JOE'S FATHER, HIS MOTHER'S BROTHER CAME TO LIVE AT THE RANCH. MR. RICH ALSO RECALLS THAT JOE WAS DELIGHTED WITH THE HORSELESS CARRIAGE, GOING WITH HIM ONCE TO THE MT. VIEW DEPOT IN A BUGGY TO PICK-UP A BRAND NEW AUTOMOBILE.

JOE WAS BORN IN 1866 AND MARRIED LATE IN LIFE. HE FINALLY MARRIED MRS. GRAHAM, HIS HOUSEKEEPER, WHO CAME FROM SONOMA COUNTY TO TAKE CARE OF HIM. SHE BROUGHT WITH HER AN INFANT GIRL NAMED GRACE, CLAIMING HER MOTHER DIED AT CHILD-BIRTH. WHEN JOE WOLF, BASS DRUMMER, PASSED AWAY IN 1935, AT THE AGE OF 79 YEARS OLD, HIS NEXT OF KIN SIGNED THE FUNERAL ARRANGEMENTS AS GRACE WOLF, DAUGHTER.

transition from orchard to industry, land owners realized profits on the sale of land that few had imagined were possible. Significant deals were made when ranches were sold to eager developers. Real estate became Cupertino's booming business so much open land was available for building the offices and manufacturing the new industries demanded. Valco Business and Industrial Park was one of the first new switch from farming to land development. This business complex and later sprang up on 200 acres of land that was once prime orchard property.

When Valco Park was constructed, many farming families had already begun to buy in Cupertino and the Santa Clara Valley where they could continue to grow, ship produce. Some of these businesses, which started in Cupertino, continue to their new locations, including the Mariani Packing Company, Inc. in San Jose.

As off major portions of their land holdings, some farmers banded together to legislation that would preserve diminishing farm lands. The Williamson Act, passed provided tax benefits for farmers in the form of lower property tax rates. Local farmers and Burrell Leonard, Will Lester, and Norm Nathanson worked to gather support for legislation. They hoped to preserve some of the Santa Clara Valley's agricultural land though some of their own holdings had already succumbed to the bulldozers that were used for Valco Business and Industrial Park.

Curator's Note

While preparing for this exhibition and researching Cupertino's business history, I found the threads of many interesting stories and local legends. These personal histories have enriched this exhibition with many points of view. If time and space allowed, I would have liked to include many more of these memories in this year's exhibition and catalogue.

The strengths of the museum's collections were also a considerable factor in determining what would be part of the exhibition. Previous exhibitions have included objects borrowed from other local collections, but this year we tried to create the entire exhibition from items in the Cupertino Historical Museum's permanent collection. Whenever possible, we made a special point of using photographs, maps, and other unique objects that may not have been seen in the museum before.

The contributions of many dedicated museum volunteers and community members also made a big difference in shaping this exhibition. Cupertino is fortunate to still maintain its "small town" connections, despite the appearance of being a modern city. History is alive and well in Cupertino, thanks to so many people who have taken the time to record their family stories and maintain personal collections that grow with the generations.

Some people may wonder how today's city is anything like the earlier town that grew out of the "Valley of Heart's Delight". While little remains from the orchards, ranches, wineries and flower farms, the people who live here today do share common ground with their predecessors. Just as people came here over one hundred years ago from around the world, today's Cupertino residents represent many countries, languages, and cultures. Each generation, despite its differences, has settled here with the hope of finding better jobs, starting families, and making a dream come true. It is for everyone who calls Cupertino home that I have created this exhibition.

Leslie Mehren
April 1998

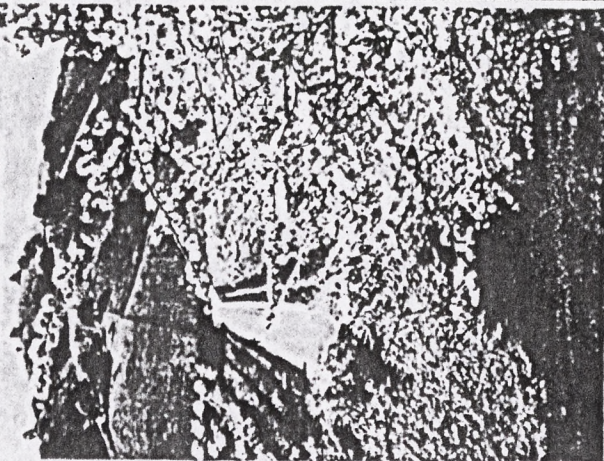
Real Estate

Buying and selling large tracts of land is nothing new to Cupertino. In fact, the West Side town of Monta Vista grew from an early corporation known as the Peninsula Land and Investment Company. Established in 1906, the company marketed Monta Vista subdivisions to settlers looking to buy their own piece of Paradise. Enterprising capitalists such as George Hensley promoted Monta Vista's glorious climate and wide-open spaces to eager home builders. Hensley is credited with starting Monta Vista's building boom of 1912 - 1914. Buildings of all shapes and sizes quickly rose up shoulder to shoulder with each other.

Monta Vista subdivisions lacked sidewalks or paved streets, sewage pipes, or an adequate water supply for the town's many new citizens. Nevertheless, promoters continued to provide free transportation from San Francisco and summertime picnics for interested buyers. Lured by the promise of clean country living and a prosperous economy, many people purchased small parcels of land, some as small as 25 by 100 feet, to be used as summer retreats or vacation cottages.

How did Cupertino become the city we know today? And what happened to those early fruit and agriculture businesses? One of the biggest changes came with the rising real estate market, which drove land prices in the area high enough to convince growers to sell their land for development. Beginning around 1950, post-war prosperity brought new industries to the Santa Clara Valley. Changes in the economy forced changes in the way business was done, and changes in how Cupertino grew.

ALTOS PARK Santa Clara County CALIFORNIA

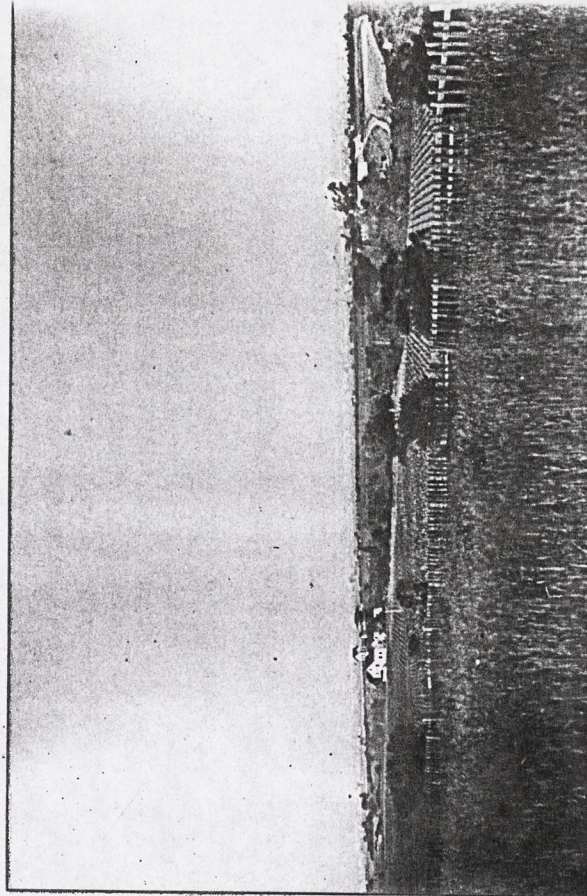


**IN THE MOST FAVORED
SPOT IN CALIFORNIA!**

*Altos Park brochure cover - 1930.
George Hensley promoted his subdivisions (now
located in Monta Vista) as a "small piece of
paradise at little expense."*

Courtesy of California History Center

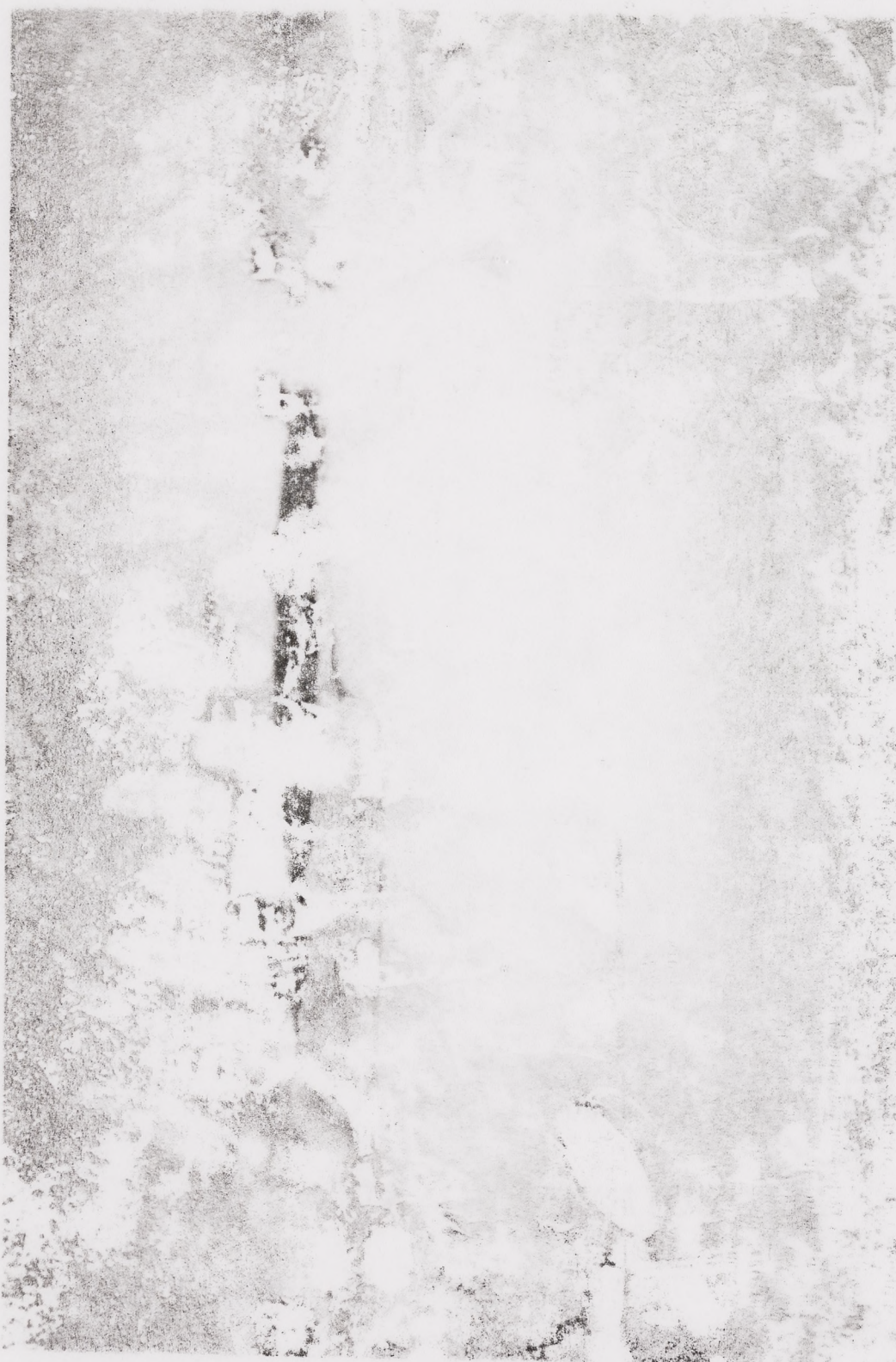
How Business Grew In Cupertino



*Doyle Vineyards, Monta Vista area of Cupertino. Photo taken around 1900.
Collection of Cupertino Historical Society*

In 1952, Cupertino saw the sale of the final 70 acres of the Tantau Ranch. The town owned the property for over 100 years, paying \$20 an acre for it when it was originally chased from a Spanish land grant. When the last of the acreage was sold, the price was \$20 an acre. The land was subdivided for a housing development, making room for the coming to work in the booming Santa Clara Valley.

Until the '50s, Cupertino had been a country cousin to neighboring San Jose, San Jose, and Sunnyvale. As those cities started looking around for more room to expand, Cupertino's orchards and fields as a natural place to go. Sunnyvale and San Jose looked into Cupertino's boundaries, causing Cupertino residents to fear that they would be completely absorbed. To defend the city from the advancing annexation, the town voted to become the 13th city in Santa Clara County, in 1955. From that point on, Cupertino's cultural past had to acknowledge that the future was going to look very different. Changes to the landscape and the business climate gave way to major new developments: buildings, new houses, and office parks.



The Cupertino Band at Blackberry Farm, ca. 1890.



Back Row from left: Ed Stelling, August Williams (brass baritone horn), unidentified, Jack Crosley, Gabriel North, unidentified.

Front Row from left: unidentified, unidentified, Albert Williams (coronet), Joseph Williams (coronet), Hal Lydiard, Joe Wolfe.

LOOKING BACK

8 THE NEIGHBOR, MARCH 3, 1993
A COMMUNITY ARTIST NOT A HOW-TO

The scent of blossoms, music fill the air

By JOHN KIMBLE

The year was 1897.

If, some evening, you had taken your buggy out toward Blackberry Farm and past Joe and Elizabeth Williams' place at the corner of Stevens Creek and Stelling Roads and kept going just beyond Bubbs Road on the left, you would have seen "Rose Cottage," named for the number and variety of climbing roses covering it. *Mabel* *Williams* *Ed*

That was the home of Gus and Adda Williams. From the porch, you would have heard Gus playing his guitar and singing old favorites to his young wife, Adda, and their 1-year-old daughter, Mabel.

The first time Adda heard Gus sing, he was in the bottom of a wine tank (for the acoustic effect) with his Martin guitar, singing:

*For you, for you my darling,
I spoke those words untrue.
I left you, though I loved you,
and broke my heart for you.*

The first time he called on her, Adda tied a red silk ribbon to the neck of Gus' guitar, and a little piece of that romantic ribbon may still be tucked away somewhere in Cupertino almost 100 years later. Gus sang all around the area at

community programs, but the times on the porch—with Adda, brother Al and little Mabel singing together—were the best.

The Williams family, whether at the house at Stevens Creek, at Al's place on Bubbs Road or at the "Rose Cottage," would usually treat you to some good music (with a touch of Irish in it!). From Al's porch, you could often hear the Scharff family making music over at their place, too.

At the Williams' house, there was a family orchestra. Aunt May and Uncle Joe played violins, Gus played the cello and sometimes the baritone horn, Aunt Liss played the piano, and Uncle Al was good on the cornet.

Whenever the Cupertino Band played, Joe, Al and Gus were there with other Cupertino musicians, such as Ed Stelling and Joe Wolfe.

Aunt May was one of the best violinists to live in Cupertino. In 1898, she received a graduate degree in music from the San Jose Conservatory of Music. Al and Gus published songs in Chicago.

John Kimble, a longtime Cupertino resident, is owner and manager of Seven Authors Bookstore in Cupertino Village.

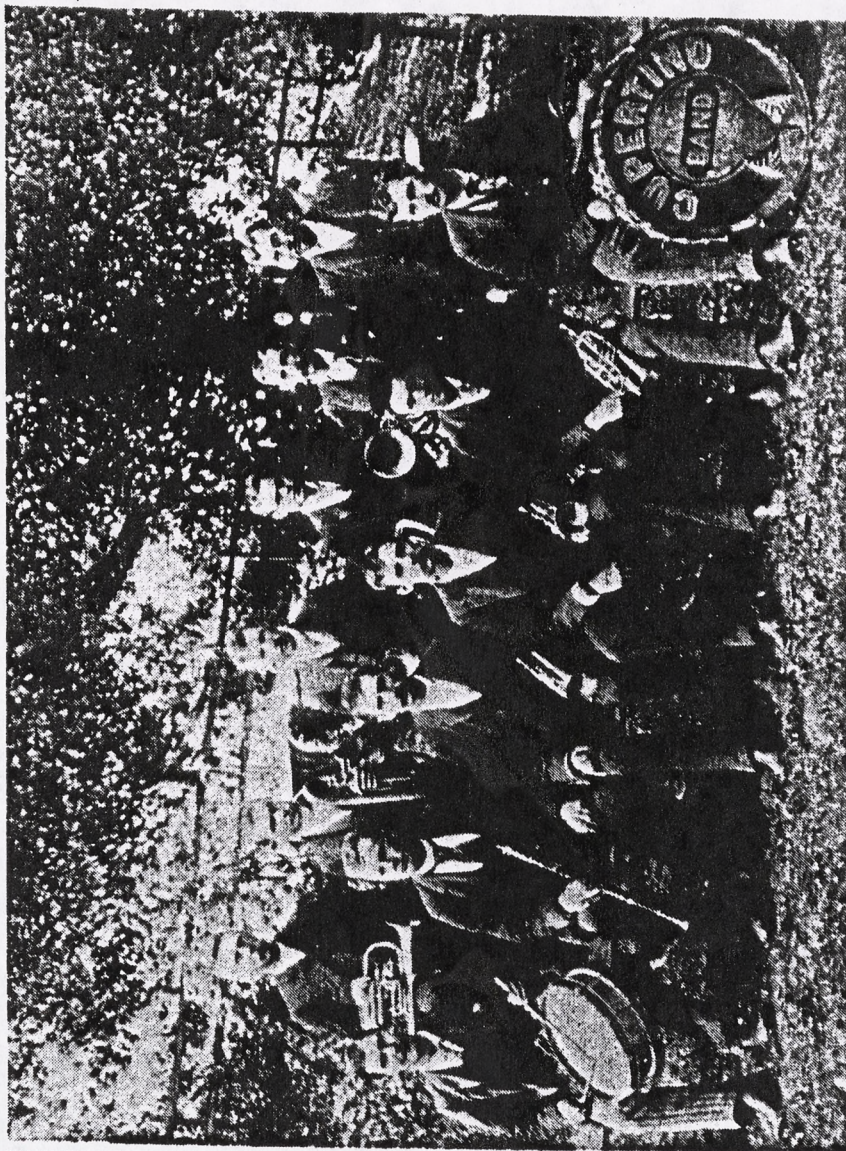


Photo Courtesy of Cupertino Historical Museum

The Cupertino Band poses for a photo.

John Thomas Doyle

An influential individual in the history of The West Side's wine industry was John Thomas Doyle who was one of the first vintners to move into The West Side in 1880, purchasing 320 acres, and planting vineyards near today's McClellan Road and Foothill Boulevard. Here he built The Cupertino Wine Company, and planted the very best varietals, importing a large number from Europe. Wines from The Cupertino Wine Company were probably the best in the state: winning at the Columbian Exposition in 1890, and in 1895 at both the Bordeaux and the Berlin Expositions.

In 1886 Doyle built a second winery, Las Palmas, near the first. The double row of Washington palms off Foothill boulevard today marks the old entrance. This four story masterpiece was one of the first truly modern, automated facilities in California.

The 1906 earthquake shattered both of Doyle's wineries and later that year, at the age of 87, he died. In 1912 the Doyle family sold off the vineyards to developers.



Doyle Vineyards, ca. 1900. Winery buildings on the left.

As the village of The West Side developed into the City of Cupertino and the people, businesses, and lifestyles changed, inevitably the landscape changed. With the orchards giving way to light industry and settlement here, more and different housing was needed. In the period from 1955 to 1985, almost all of the early orchardist and viticulturist homes were destroyed. All that remains today of the Doyle house is a partial foundation on the McClellan Park property. Although few homes have been preserved, the lives of the families who occupied them have been preserved in history.



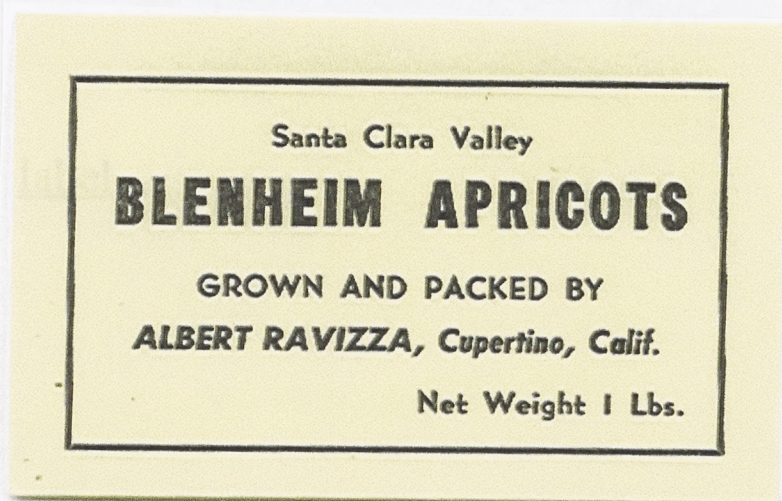
The Doyle House on McClellan Road shown here in the 1880's contained the latest in steam-operated elevators and glass-lined pipes.

Apricots

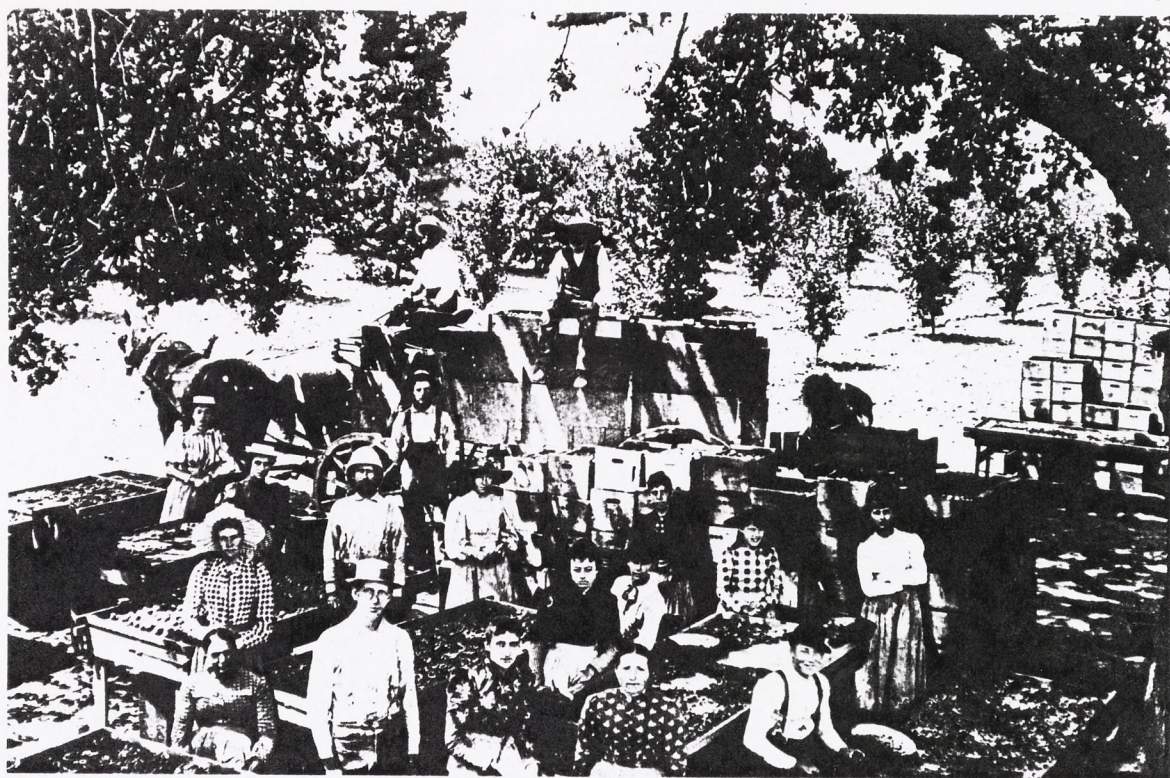
“Cutting ‘cots”, which is what they called apricots, kept plenty of kids busy during long summer breaks. Women and children were valued in the fruit business, because small hands and nimble fingers kept the fruit from being damaged during harvesting and packing.



Cuttin ‘cots in the cutting shed.



Fruit packing label for “Blenheim Apricots”. Grown and packed in Cupertino.



Cutting apricots on the Stelling property. Date unknown.

John T. Doyle—Cupertino Wine Company and Las Palmas Winery

One of the most successful and expansive early wineries of Cupertino was that of John T. Doyle, a prominent San Francisco attorney and businessman. Doyle was born to Irish parents in New York City in 1819. His father was a respected bookseller who saw to it that his children received the best possible education. Doyle graduated as valedictorian from Georgetown College in 1838. He arrived in San Francisco in 1852 and went to work at a large, blue chip, law firm.

In 1863, he married Antonia Pons and they subsequently raised eight children. By 1866, he was the owner of a beautiful mansion in Menlo Park and commuted to San Francisco. It was around 1880 that Doyle decided to purchase a country estate in the Villa Maria area. The estate today corresponds to the area in Monta Vista bordered by Orange Avenue in Monta Vista, Foothill Boulevard and McClellan Road and Stevens Creek Boulevard in Cupertino. Stevens Creek runs through the acreage.

Doyle had a two-story home built adjacent to McClellan Road. The entrance was from Foothill Boulevard down Palm Avenue, which was lined by Doyle with California fan palms in 1882.^(6:2)

Doyle constructed a winery on the east side of the creek and began operation under the name of "Cupertino Wine Company," with himself as president. About 1886, Doyle constructed a larger winery across the creek from the Cupertino Wine Company. The new Las Palmas Winery was of the latest architectural design and had four floor elevations. It also contained such innovations as a concrete floor and concrete walls which extended ten feet above the ground level. A steam-operated inclined elevator carried the filled grape boxes to the fourth floor where the grapes were discharged automatically into the presses and then crushed. The juices were then carried automatically to various cooperage tanks (wine barrels) on the lower levels until a clarified condition was reached in the tanks in the basement level. From this basement level the fermented juices were transported through a glass-lined four-inch galvanized lead pipe to the older Cupertino winery—a third of a mile across the creek—for aging and bottling.^(6:4,6)

Doyle's modernized and automated wine production processes made his wineries among the most advanced at the time. He

constantly was experimenting and searching for ways to make a superior product. At first, he used the glass-lined lead pipe to transport juices across the creek. After a while, he felt that the wine would taste better if it were piped through bamboo, so he imported bamboo poles from China.^(19:6)

Having enough water for irrigation and production was quite a problem in the Santa Clara Valley, with its Mediterranean climate and wet and dry seasons. Doyle was among the first to recognize the need for irrigation and in 1890 had a small dam constructed on Stevens Creek to impound the water run-off for use in the summer.^(6:7) Pits were dug along the banks and steam-driven pumps brought the water to a series of storage tanks in one tower adjacent to the Cupertino Winery. This water system is still partially in use today as part of the Cupertino Municipal Water System.^(6:8)

The methods Doyle employed were apparently excellent, as he produced award winning wines. He was appointed for three terms as a State Commissioner of Viticulture and, during his last term, served as President of the Board. His wines were sold on the East Coast and on the European Market as well. In 1904, his wines were entered in the Chicago World Fair where they took second place.^(19:6)

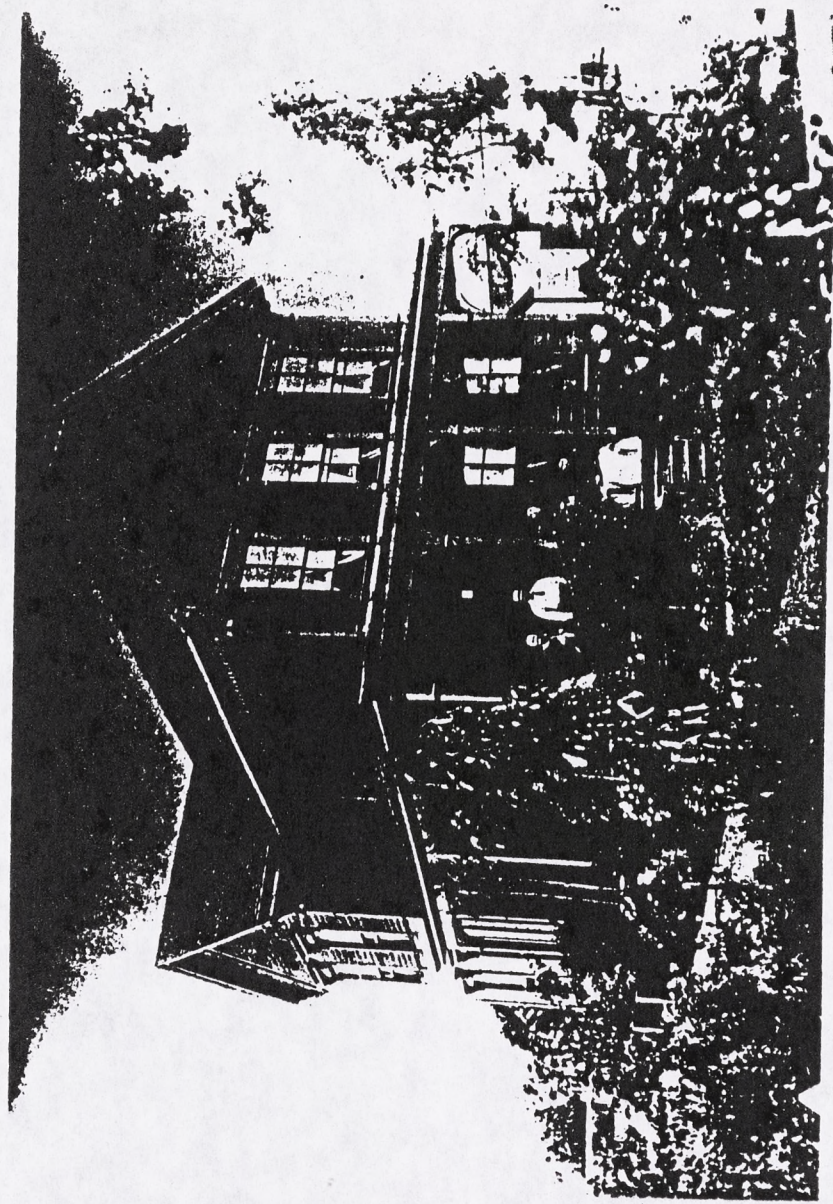
The 1906 earthquake, coupled with Doyle's death later that same year, resulted in a deterioration of the wineries. The foundations of the wineries shifted and the buildings were severely damaged. The water storage tanks were completely demolished. Upon Doyle's death, the wineries were left to two sons whose business heads were "not the best."^(19:21) The sons were not too interested in viticulture and the wineries were leased out to a succession of people and firms.

After the earthquake, some excavation work was being done to repair parts of the destroyed wineries. It was during this work that a leaden plate left by the first Spanish expedition into the area was unearthed.

By 1912, no wines were being produced at Las Palmas or Cupertino Winery; grapes were simply being boxed and sold. In 1915, the land was sold to the Peninsula Land and Investment Company, headed by George Hensley, the developer of the Monta Vista area. Hensley was quite a businessman and managed to acquire the Doyle estate for a relatively low price.

DOYLE, JOHN T. (1819-1906). One of the most important leaders of the California wine industry in the late nineteenth century. He was a noted trial lawyer and prominent in the state's Democratic Party when he planted his first vineyards around Menlo Park in the 1870s. (In 1871 he was the founding president of the California Historical Society.) In the 1880s, he bought several tracts of land around what was to be called Cupertino and founded his Las Palmas Winery and the Cupertino Wine Co. there. These were a great success, but it was Doyle's leadership and high standards that set him apart from the more commercially driven giants of the industry. He was a close associate of Professor Eugene HILGARD at the University of California at Berkeley and gave that institution land for an EXPERIMENTAL STATION. An influential member of the California Board of State Viticultural Commissioners, he was a thorn in the side of industry leaders devoted to high production and profits and less concerned about high quality. Like J. H. DRUMMOND in Sonoma, he imported a wide variety of European vines; he was the first to show that many ITALIAN VARIETIES would succeed in the California environment.

His last services to the wine industry were his good offices as the honest broker in the WINE WAR of the late 1890s. He retired in 1900 and his death in 1906 went mostly unnoticed by the industry that had profited from his sacrifices and high standards. His vineyards in Cupertino were subdivided and planted mostly to prunes and apricots. But the great palm trees leading to the former Las Palmas Winery survive.



Palm Avenue

IN CUPERTINO WAS APPROPRIATELY NAMED FOR THE PALMS THAT BORDER ON EACH SIDE OF THE STREET FROM FOOTHILL BLVD. TO REDONDO RD. THESE PALMS WERE PLANTED IN THE EARLY 1880'S BY JOHN T. DOYLE, OWNER AND OPERATOR OF THE LAS PALMAS VINEYARD AND WINERY ON CUPERTINO CREEK (NOW STEVENS).

MR. DOYLE HAD RESIDENCES AT THAT TIME ALSO IN SAN FRANCISCO AND MENLO PARK. HE WAS REGARDED, AND STILL IS, THROUGHOUT CALIFORNIA AS AN EMINENT ATTORNEY, HORTICULTURIST, OUTSTANDING RAILROAD COMMISSIONER AND HISTORIAN. IT IS ON THE DOYLE RANCHO THAT THE HISTORIC DE ANZA PLAQUE WAS FOUND IN 1906 AND HANDED TO TEACHER SUSIE ALICE CORASTEN, WHO WAS ACCOMPANIED BY STUDENT MABLE WILLIAMS (MRS. DAVID NOONAN).

THE LAS PALMAS RANCHO WAS A PART OF THE 1839 MEXICAN LAND GRANT NAMED SAN ANTONIO RANCHO WHICH EXTENDED FROM CUPERTINO CREEK TO THE PRESENT DAY DOWNTOWN LOS ALTOS AREA. CAPT. ELISHA STEVENS HELD THE LAND TITLE TO THE AREA IN THE EARLY 1850'S WHICH BECAME THE LAS PALMAS RANCHO IN THE LATE 1870'S.

THE MAP BELOW SHOWS THE LAS PALMAS RANCHO OPERATIONS AT THE TURN OF THIS CENTURY, AS RECALLED BY LOUIS STOCKMEIR, CUPERTINO HISTORIAN. THE PRESENT STOCKMEIR ORCHARD INCLUDES 12 ACRES OF THE LAS PALMAS RANCHO ACREAGE. HE RECALLS THE ENTRANCE GATE AS SKETCHED. (TODAY THE AREA IS THE DEEP CLIFFE SUBDIVISION)



- | | | | | | |
|-------------------|-------------------------------|------------------------------|--------------------|----------------------|---------------------|
| 1.- ENTRANCE | 4.- W.O.F. CREEK WINERY BLDG. | 7.- ROAD BUILT BY STEVENS | 10.- WOODEN STAIRS | 13.- E. WINERY BLDG. | 16.- DOYLE BARN |
| 2.- VINEYARD | 5.- FENCED FROG POND | 8.- STEAM BOILER HOUSE | 11.- DE ANZA WELL | 14.- DE ANZA PLAQUE | 17.- CUPERTINO R.O. |
| 3.- PRUNE ORCHARD | 6.- CUPERTINO CREEK | 9.- PIPES TO E. WINERY BLDG. | 12.- PALACE HOTEL | 15.- DOYLE RESIDENCE | 18.- CHINESE HOTEL |

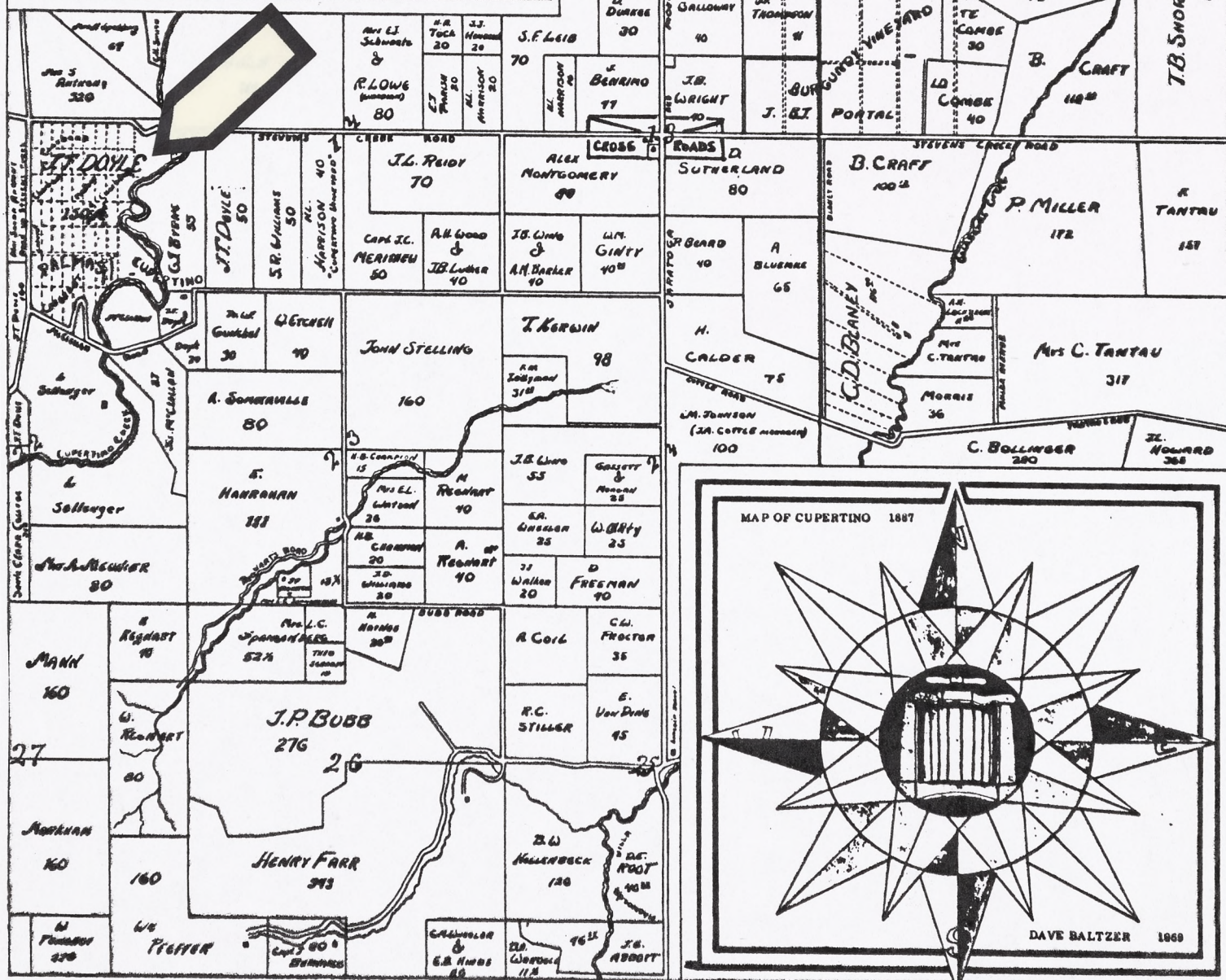


THE EARLY CALIFORNIA IMAGE ABROAD WAS ONE OF ADOBE HACIENDAS AND PALMS. SINCE 1900 BOTH HAVE DECLINED IN A POPULARITY WHICH BY ALL MEANS SHOULD BE REVIVED. AS MR. STOCKMEIR SAYS:

"The Doyle Palms were grown from seeds, native to California San Palms (Washington). These Palms are the only survivors of the Glacial Age which covered most of the Southwestern North American Continent. They were found in Palm Canyon near Palm Springs, California."

1887

Caldwin Winery



ORCHARD INDUSTRY

The orchard industry of the early 1900s was a vital part of the local economy. The early orchards were small, family-owned operations. These orchards produced a variety of fruits, including apples, peaches, and cherries. The industry was in its infancy, but it was growing rapidly.

One of the early orchards was called "Blossom Time" in "The Valley of Heart's Delight", Santa Clara County, California.

The orchard was the life-blood of the pioneer families. Children and adults worked the orchards. The men picked the fruit - up to 30 or 40 prune trees a day, yielding an average of 100 lbs. to a tree. The woman sorted the fruit for color, texture, moisture, and size. Small farms were worked family-style, each member picking, sorting, and cutting the fruit. Large farms often hired seasonal workers. During the depression, hundreds of people came to the orchards of Cupertino looking for work.

The Orchard Industry

The land and climate of Cupertino were ideal for orchards. The rich, arable soil had washed down from the mountains. There was sunshine and few extremes in temperature. Prunes and apricots became the primary crops in the early 1900's.

Reproduction of postcard entitled "Blossom Time in 'The Valley of Heart's Delight', Santa Clara County, California".



The land was the life-blood of the pioneer families. Children and adults worked the orchards. The men picked the fruit - up to 30 or 40 prune trees a day, yielding an average of 100 lbs. to a tree. The woman sorted the fruit for color, texture, moisture, and size. Small farms were worked family-style, each member picking, sorting, and cutting the fruit. Large farms often hired seasonal workers. During the depression, hundreds of people came to the orchards of Cupertino looking for work.

Prunes

Prunes, laid out whole, were dried on trays. Catherine Paviso Gasich, who later to become Cupertino's postmistress, is pictured on the right. This picture was taken on September 5, 1921 at Engelbert Kreig's property in Cupertino.



The Kreig residence on Homestead Road in the 1890's.





The larger orchardists, faced with harvesting hundreds of acres of trees, changed family style work into assembly line work. The nature of fruithandling still demanded workers who were careful and attentive. And, although the work was tedious, conditions in packing plants like John Leonard's, built in 1929, helped make for a pleasant atmosphere, far different from the sweatshop assembly lines which still were the rule of the day in other industries.

Leonard's

Fancy
READY TO SERVE

PACKED FOR
JOHN LEONARD
SANTA CLARA, CALIF.

PREPARED FROM
DEHYDRATED PRUNES

PREPARED
PRUNES

IN HEAVY SYRUP
CONTENTS 1 LB. 1 OZ.

Reproduction of postcard entitled "Prune Picking Time in Santa Clara Valley, California".



Reproduction of postcard entitled "Blossoms - Santa Clara County". "From thousands of prune trees in this 'Valley of Heart's Delight' comes an average of 100,000,000 pounds annually - one-third of the world's annual production."





Fruit packing label for "Cupertino Brand" prunes. Grown and packed by J.D. Williams.



Fruit packing label for "Elk Brand" prunes. Packed by Johnson Bros., Cupertino.

CONTENTS

1 LB. 1 OZ.



MONTA VISTA

PREPARED DRIED PRUNES

IN EXTRA HEAVY SYRUP

PACKED BY
**RICHARD
WOELFFEL**
CUPERTINO, CAL.

Fruit packing label for "Monta Vista" prunes. Packed by Richard Woelffel, Cupertino.

Cherries

Picking fruit from ladders was common with some crops, especially cherries as shown here. This picture was taken on the Barton ranch about 1905. The lad on the second ladder from the left is Elijah Gasich, later to become husband to Catherine Paviso. The Barton ranch was between Homestead and Fremont Road on the West side of Stevens Creek Boulevard.





Fruit packing labels for "C.J. Olson" cherries.
Grown, packed and shipped in Sunnyvale.



Extra Fancy
SANTA CLARA VALLEY
Apricots

(UN-IRRIGATED)

GROWN AND PACKED BY

SEVEN SPRINGS RANCH
CUPERTINO, CALIFORNIA

FOR

Fruit packing label for "Seven Springs Ranch" apricots. Grown and packed in Cupertino.

THE MARIANI FAMILY started
 growing apricots in 1925. Each May and
 June the trees were heavily laden with fruit that
 apricots were cut by hand and laid on trays, and dried
 in the sun; and in September pieces were hand picked and
 dried. During the summer the whole family - children and
 grandchildren - helped bring in the harvest.

"To cut apricots, all you needed was a small paring knife and
 an empty 2 lb. can for the pits. We always cut apricots, we
 thought of it as fun" said daughter Mathilda Mariani (Sousa).



Victoria and Paul Mariani with children Florence,
 Mathilda, Irene, and Paul Jr., 1925.

Mariani Packing Company

In 1913, Yugoslavian immigrant Paul Andrew Mariani started his own fruit buying business here in Cupertino. Each May and June, cherries were packed for shipping; July meant that apricots were cut by hand and laid on trays, sulfured, and dried in the sun; and in September prunes were hand picked and dried. During the summer, the whole family - children and grandchildren - helped bring in this harvest.

“To cut apricots, all you needed was a small paring knife and an empty 2 lb. can for the pits. We always cut apricots, we thought of it as fun” said daughter Mathilda Mariani (Sousa).



Victoria and Paul Mariani with their children Winifred, Mathilda, Irene, and Paul Jr., 1925.

In 1925 Paul began shipping prunes to the Midwest; in 1930 under the Mariani Brand he was shipping cherries to New York; and in 1931, he and son-in-law, George Sousa, Sr., exported dried prunes to Europe in 100 pound sacks under the name of Mariani Dried Fruit.

In 1946, his son, Paul Jr., introduced the ready-to-eat prune in one pound cello bags. Sold in local markets, under the name of Paul A. Mariani Co., this type of packaging soon became popular for all varieties of dried fruit.

Today, Mariani dried fruit continues to be shipped all over the world by the Mariani Packing Co., Inc.





Fruit packing labels for "Mariani" cherries.
Grown and packed by Paul Mariani, Cupertino.

The Human Touch by A. "Pete" Emig

PAUL A. MARIANI SR. CAME TO THE SANTA CLARA VALLEY IN 1903 TO WORK IN THE ORCHARDS TILL 1909 WHEN HE STARTED ONE OF HIS OWN. STILL STRONG OF BODY, HE IS KEENLY INTERESTED IN THE HEALTHY GROWTH OF FRUIT THAT HE PERSONALLY SUPERVISES BY CAR - MORE THAN 1000 ACRES OF CHERRIES, APRICOTS, PRUNES & WALNUTS EACH SEASON.

MARIANI FRUITS ARE SHIPPED FROM CALIFORNIA PROCESSING PLANTS TO EVERY COUNTRY IN THE WORLD. FRANCE, ENGLAND, GERMANY, BELGIUM, JAPAN AND SOUTH AMERICA ARE LARGE CONSUMERS OF SANTA CLARA VALLEY FRUITS.

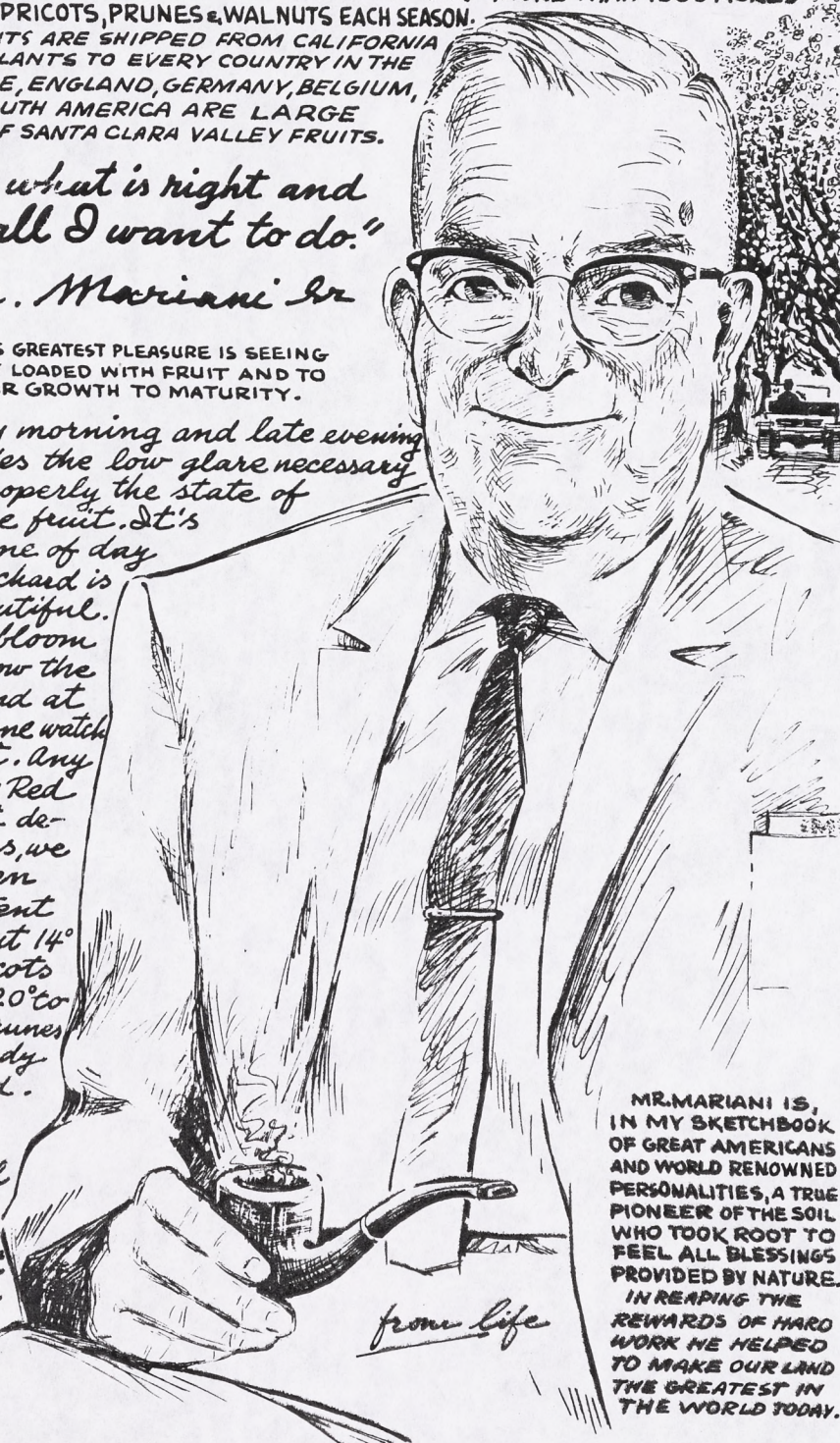
"I do what is right and that's all I want to do."

Paul A. Mariani Sr

MR. MARIANI'S GREATEST PLEASURE IS SEEING TREES FULLY LOADED WITH FRUIT AND TO WATCH THEIR GROWTH TO MATURITY.

"The early morning and late evening sun provides the low glare necessary to judge properly the state of health of the fruit. It's also the time of day when the orchard is the most beautiful."

"After the bloom we watch how the fruit sets and at the same time watch for brownrot. Any pest like the Red Spider that destroys leaves, we spray. When sugar content reaches about 14° brix in apricots and about 20° to 24° brix in prunes they are ready to be picked. In some sections prunes will drop to the ground when sugar content is less than 20° brix."



MR. MARIANI IS, IN MY SKETCHBOOK OF GREAT AMERICANS AND WORLD RENOWNED PERSONALITIES, A TRUE PIONEER OF THE SOIL WHO TOOK ROOT TO FEEL ALL BLESSINGS PROVIDED BY NATURE. IN REAPING THE REWARDS OF HARD WORK HE HELPED TO MAKE OUR LAND THE GREATEST IN THE WORLD TODAY.



Almond orchard of the North orchard in bloom. Pictured from
left to right, are Mr. Gabriel North, son Cuyler North, and
daughter Frances North, ca. 1900.

North

Gabriel North

Gabriel North's family prune orchard was located on the south side of Homestead Road near Wright Avenue in Sunnyvale.



Above is a scene of the North orchard in bloom. Pictured from left to right, are Mr. Gabriel North, son Cuyler North, and daughter Frances North, ca. 1900.

Pictured below, from left to right, are son Cuyler North, Mr. Gabriel North, and daughter Frances North, ca. 1895.

(2000.016.03)



Pictured below, from left to right, are Mrs. Carrie North, daughter Frances North, and son Cuyler North at their home on Homestead Road.

(2000.016.04)



Frances North and her Dolls

This picture of Frances North with her doll collection was taken by her father, Gabriel North. Frances remembered her mother making the large fake shoe just for her fathers prop. Her parents had her gather all her dolls and pose as "The Old Lady in the Shoe". It is a delightful study of dolls of the late 1890's.

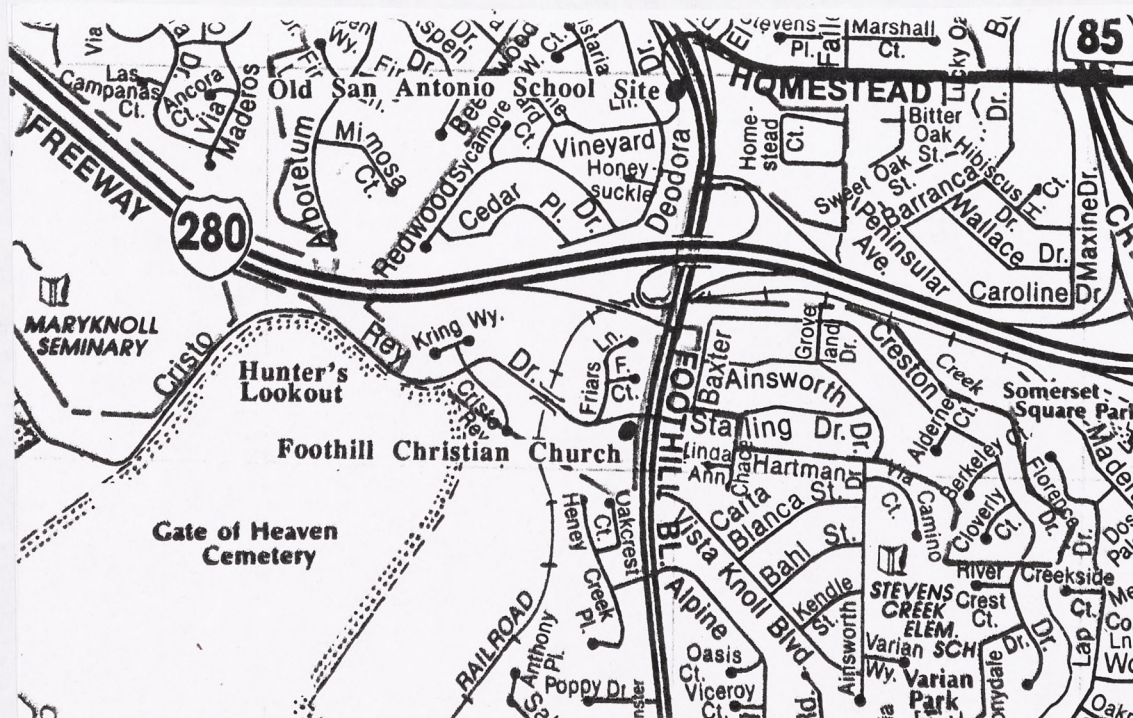


Frances North (Martin), ca. 1895

Panoramic View of the Valley

This picture was taken by Gabriel North, father of Frances and Cuyler North, who took up photography as a hobby in the late 1890's. This photographic view of the valley was taken from Hunter's Lookout in about 1900. Hunter's Lookout is the bald hill to the left of Cristo Rey Drive as you drive up to Gates of Heaven Cemetery off Foothill Blvd. near 280. Foothill Blvd. and the Heney Ranch buildings are in the foreground. The Heney's were a prominent local family and produced world-known wines under the label Chateau Ricardo. This property is where the Foothill Christian Church is now located.

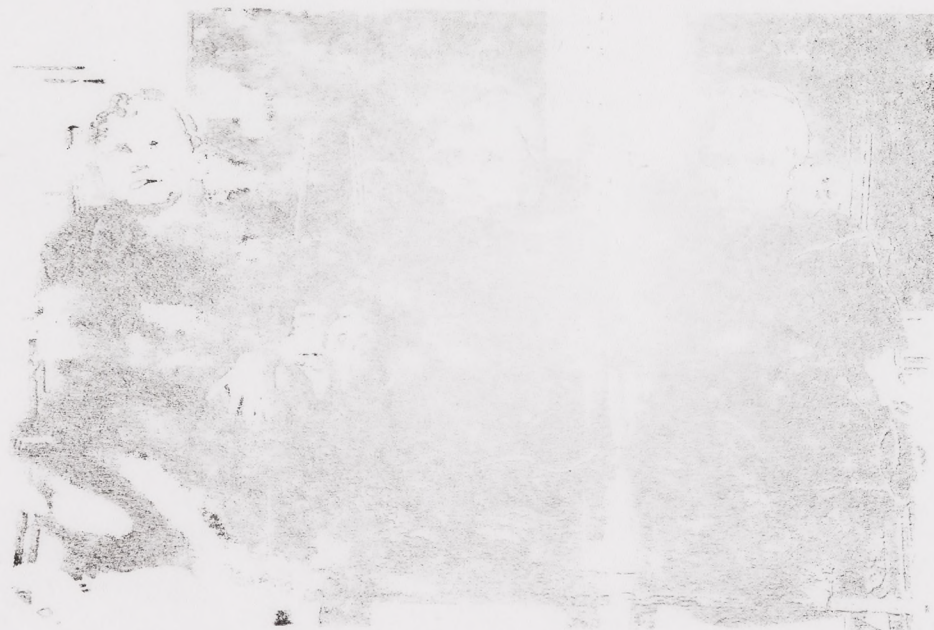
Homestead Road is visible along the left. Note the windmill in the trees below the house in the foreground. The Heney Creek runs through these trees from right to left. The windmill is the location of the old San Antonio School (beneath the oak trees). You can see the shed where the horses were tied. Seth Heney would get up when the teacher rang the bell and slide down the creek bank behind the house, leap the creek and be in the door before the teacher closed it. Farther out from this house you might see Stevens Creek by the trees as it wanders though what is now the Creston Drive area. You can sometimes pick out Homestead by the rows of farms. Looking East you can see San Jose in the far distance.



Smith's Triplets

On May 1, 1925, triplets were born to Mrs. Josephine and Mr. Joseph Harvey Smith. The Smith's 1200 home was located in Mountain View, in the area formerly known as Highland Acres, between today's Foothill Boulevard and Highway 280. The triplets were the talk of Mountain View, the Valley, and the State.

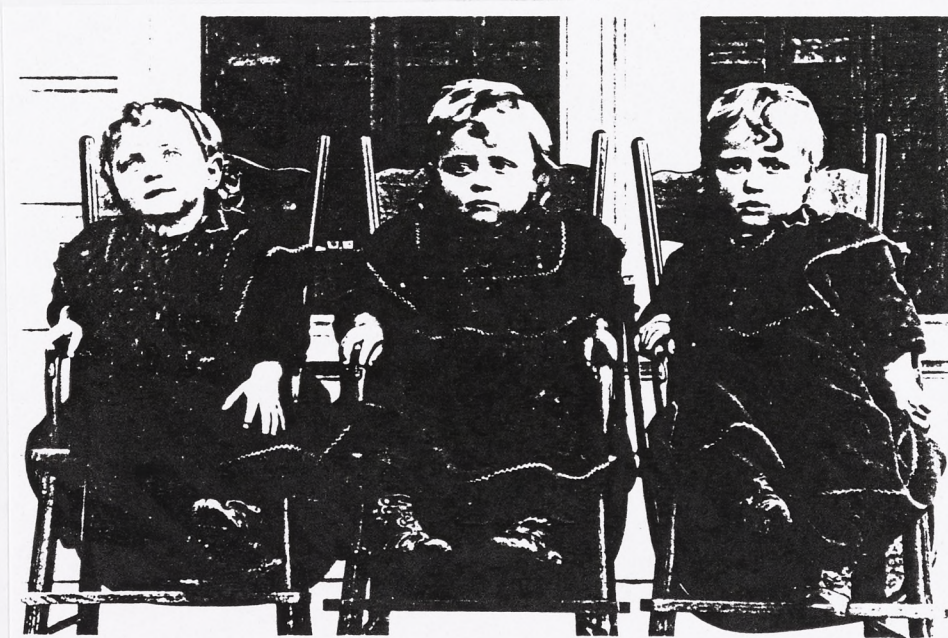
The triplets, Frances Chinita Grace, Mary Agnes Grace, and Josephine Valentin Grace were named for several individuals. The first two names were that of the nurses who cared for them under the direction of Dr. C.V. Jones. The name of "Grace" which they all carry, was that of Grace Nenev, a close friend and neighbor of the Smith's.



Smith Triplets

On July 6, 1895, triplets were born to Mrs. Henrietta Jane (Curts) Smith and Mr. Joseph Harvey Smith. The Smith's 100 acre ranch was located in Mountain View, in the area formerly known as Woodland Acres, between today's Foothill Boulevard and Highway 280. The triplets were the talk of Mountain View, the Valley, and the State.

The triplets, Frances Chinita Grace, Mary Agnes Grace, and Marguerite Valentin Grace were named for several individuals. Their middle names were that of the nurses who cared for them under the direction of Dr. C.V. Jones. The name of 'Grace' which they all carry, was that of Grace Neney, a close friend and neighbor of the Smith's.



The Smith triplets are pictured below with their father, Joseph Harvey Smith, ca. 1900.



The Smith triplets arrived at a time when school enrollment was declining badly and, with a total of eight children in the family, everyone said it was Mrs. Smith's attempt at keeping our schools open. As pictured below, the barefooted girls frequently rode one mule together to school.



In 1939 the triplets were guests at the Panama Pacific Exposition (World Fair in San Francisco) and recognized as the oldest living triplets in California as well as many other states.



The Three New Daughters of Mr. and Mrs. J. Harry Smith.

[From a photograph taken for the "Examiner"]

The Family of a Rancher Near Mountain View In- creased by Triplets.

All Are Girls and Show Every
Evidence of Having Long
Lives Before Them.

The Advent of Twins Only a Short
Time Ago Overshadowed by
This Greater Event.

MILITIA MARKSMEN IN A CONTEST.

Company B Carries Off the Honors From
Company F Under Conditions Which
Made the Scores Poor.

SAN JOSE, July 7.—A few weeks ago
the good people of Mountain View were

mildly excited by the announcement that Mrs. Gartner, the wife of Taylor Gartner, had given birth to twins. The infants were christened the Mountain View twins, and that is the appellation by which they are still known. But scarcely had the people begun to feel somewhat accustomed to the novelty of the occurrence when an event happened which fairly took their breath away. It was the birth of triplets, which took place at Harry Smith's ranch, about three and a half miles from the town. The triplets were born between 5 and 6 o'clock Saturday morning, July 6, and before night every man, woman and child within ten miles of the Smith place knew of the event.

The Smith family live upon a portion of the Gordon ranch, about three and a half miles south of New Mountain View. A neat two-story frame house surrounded by shade trees, set back from the road about 100 yards. Stretching away on three sides are broad acres of land from which

it was hoped to gather crops of hay and grain, but the harvest is poor, which is doubly unfortunate for Mr. Smith in view of the extraordinary increase in his family. Dr. O. V. Jones, who is attending Mrs. Smith and the triplets, accompanied an Examiner reporter on his visit to the Smith place. Mrs. Smith is still very weak and could not be seen, but the triplets could and were. Their nurses—there is a nurse for each—were attending to the wants of their charges in the pleasant little dining-room where the babes were lying side by side upon pillows placed upon a lounge.

The eldest of the triplets weighs eight pounds and the other two seven pounds each. The nurses were reinforced by several neighbors, who manifested as much interest in the wee bits of humanity as if they were their own. The names of the nurses-in-chief, all of whom are neighbors and kindly volunteered their services, are Mrs. Francesca Bergin, Mrs. Mary Honey and Mrs. Elizabeth Cooper.

When the suggestion was made that The Examiner would like to have photographs of the triplets they beamed with pleasure and soon had everything in readiness for the kodak. The tots were placed just as they were, pillows and all, in a large armchair, which was drawn up near the window, in order to get plenty of light. Then it was noticed that each infant had a small band of ribbon around its wrist. One had red, another white and the third blue ribbon. "What is the ribbon for?" was asked.

"Oh, said Mrs. Bergin, "that is so we can tell them apart."

"Are they all boys?"

"No," with a nod of satisfaction, "they are all girls."

"By the way, have they been named yet," was asked.

"Yes, we have decided upon their names, or rather Mrs. Smith has decided that they shall be named after their nurses." The first born, the one with the red ribbon, is to be named Francesca, after Mrs. Bergin; the second, the wearer of the white ribbon, will go through life as Marie, in honor of Mrs. Honey, and the youngest of the trio, one of the blue ribbon, will bear the name of Elizabeth, after Mrs. Cooper.

mother of Mrs. Smith, who came down from the city Saturday to take charge of her daughter's household during her convalescence, smiled approvingly, and every one seemed perfectly happy. Mr. Smith was not present, having gone to one of the neighbors early in the day with the other children, as the doctor had ordered the utmost quiet around the house.

Harry Smith, the father of the triplets, is about fifty-five years old, and an old and highly respected resident of Mountain View and vicinity. Mrs. Smith is not quite thirty-six. She was born in Ontario, Canada, but came to California when quite young and has always resided in Mountain View and Mayfield. Mr. and Mrs. Smith were married in San Jose in 1890. They have four children in addition to the triplets, Anna, aged thirteen; Clarence, aged eleven; Irene, who is nearly four; and Jeannette, two years old.

Both Mr. and Mrs. Smith realize the responsibility this large addition to their family entails, but they accept the burden and appear to agree with their neighbors and friends that the little triplets may prove a blessing in disguise, which all hope they may. Henry Curly of 1148

Folsom street, San Francisco, foreman for Contractor Sively, is the father of Mrs. Smith.

...to the 1854 School Act of 1854, which
...schools throughout the state, Lincoln
...a four-school built in West Side.
...1853-1917), named after the recently slain
...Lincoln (1809-1865), was built on land
...on the South-East corner of Prospect
...Sunnyvale Road.

In 1853, Peter Ball, decided his property
...a appropriate setting for the school, and while Taylor
...Ball had a team of horses drag the school
...his property on the North-East corner. The
...on Ball's property but was eventually replaced
...more elaborate building, befitting the
...having a school on one's property.



Lincoln School

Established in response to the state School Act of 1865, which provided for elementary schools throughout the state, Lincoln School was the first one room school built in West Side.

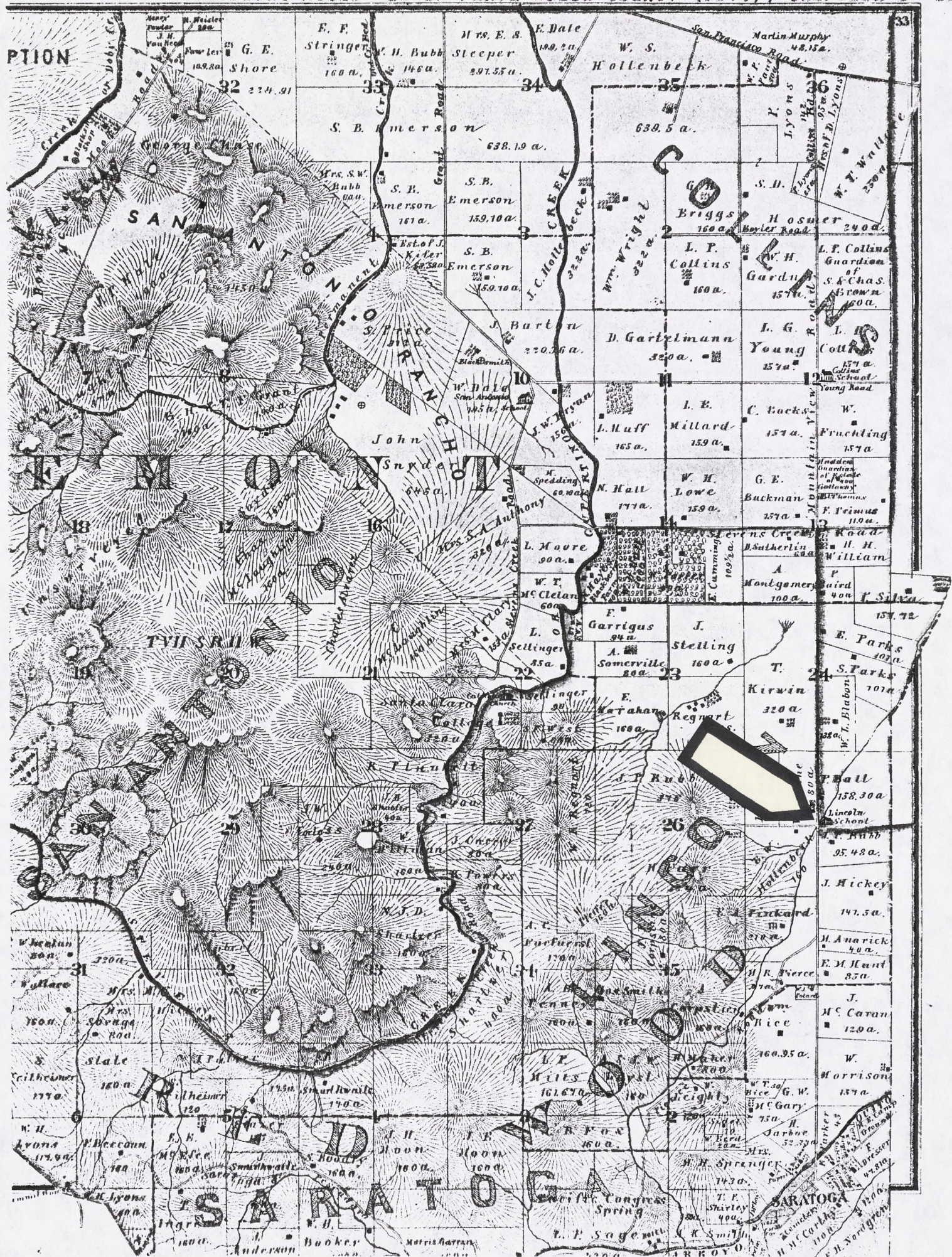
Lincoln School (1865 - 1917), named after the recently slain President Abraham Lincoln (1809-1865), was built on land donated by S.P. Taylor on the South-East corner of Prospect Road and Saratoga-Sunnyvale Road.

In 1871, Taylor's neighbor, Peter Ball, decided his property was a more appropriate setting for the school, and while Taylor was out of the area, Ball had a team of horses drag the school across the road to his property on the North-East corner. The school remained on Ball's property but was eventually replaced in 1878 by a larger more elaborate building, befitting the prestige associated with having a school on one's property.



Lincoln School, 1891

Historical Atlas Map of Santa Clara County (1876), Thompson & West



MONTGOMERY WARD & Co. 1893

Lamps.



55670 Crystal Glass Stand Lamp has efficient collar put on under several hundred pounds pressure; no contents or plate clinched on collar, never come off, and in process of putting them on breaks all the imperfect lamps, consequently clinch collar here is superior and safer than those having collars put on with pliers.

19 inches high to top of chimney and around with number 2 burner; chimney and wick complete. Price, \$2.50.

22 inches high to top of chimney and trimmed with number 2 burner; chimney and wick complete. Price, \$3.37.

28 inches high to top of chimney and trimmed with number 2 burner; chimney and wick complete. Price, \$3.30.



55671

55671 Crystal Glass Night Lamp with hold enough oil to burn all night and fitted with a nice wick and chimney, complete.

Price, \$3.11.

55672 Porcelain Crystal Glass Stand Lamp, heavy foot, not easily upset, complete with No. 1 Sun burner, chimney and wick.

Price, \$3.30.



55672

Chamber Sets Etc.



Poppy.

54648 Royal China Porcelain Chamber Set, white body, underglaze decoration of poppy flowers and leaves in either pink, brown or slate colors. Set consists of washbowl and pitcher, soap and cover, water pitcher, drinking cup, and wash soap dish with cover and drainer, 15 pieces in all. Price per set, \$2.80.

Slop Pail, with drop cover to match, 1.95.

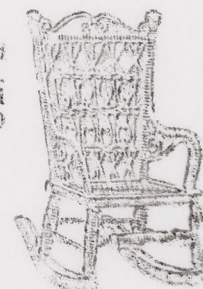
Children's chairs.

74433 Child's Reed Rocker, strong and comfortable; hardwood frame; weight, 6 pounds. Price, natural reed, \$1.35.



74435 Child's Fancy Reed Rocker; a little heavier; very comfortable; best quality; weight, 7 pounds. Price, in natural reed, only \$2.45.

74436 A Very Attractive Child's Reed Rocker. Durable and comfortable. Weight, 6 pounds. Price of natural reed, only \$2.00.



74438 A Very Pretty Child's Reed Rocker. A good pattern, strong and comfortable. Weight, about 10 pounds. Price, natural reed, \$2.45.

MONTGOMERY WARD & Co.

1895

Lamps.

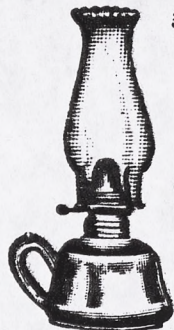


55670 Crystal Glass Stand Lamp has clinch collar put on under several hundred pounds pressure; no cement or plaster clinched on collars, never come off, and the process of putting them on breaks all the imperfect lamps, consequently a clinch collar lamp is superior and safer than those having collars put on with plaster paris.

19 inches high to top of chimney and trimmed with number 2 burner; chimney and wick, complete. Price.....\$0.45

18 inches high to top of chimney and trimmed with number 2 burner; chimney and wick, complete. Price.....\$0.37

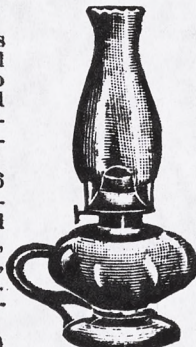
16 inches high to top of chimney and trimmed with number 1 burner; chimney and wick, complete. Price.....\$0.30



55671

55671 Crystal Glass Night, Lamp; will hold enough oil to burn all night and is fitted with a burner, wick and chimney, complete. Price.....\$0.16

55672 Footed Crystal Glass Hand Lamp, heavy foot, not easily upset, complete with No. 1 Sun burner, chimney and wick. Price20



55872

Chamber Sets Etc.



Poppy.

54648 English Stone Pcelain Chamber Set, white body, underglaze decoration of poppy flowers and leaves in either pink, brown or slate colors. Set consists of washbowl and pitcher, chamber and cover, water pitcher, drinking mug, brush vase, soap dish with cover and drainer, 10 pieces in all. Price per set\$2.80
Slop Pail, with drop cover to match. 1.95

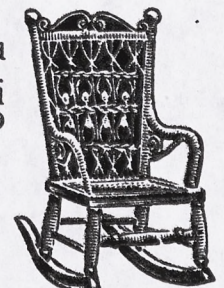
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74436 A Very Attractive Child's Reed Rocker. Durable and comfortable. Weight, 6 pounds. Price of natural reed, only\$2.00



74438 A Very Pretty Child's Reed Rocker. A good pattern, strong and comfortable. Weight, about 10 pounds. Price, natural reed...\$2.45

Williams Household

Many of the household accessories are the legacy of Mabel Williams Noonan. The Williams family came from Canada in 1868 and in the 1870's settled most of what is now Monta Vista. She was an only child and had a wonderful time growing up and going to school in this area.



Born in 1896, Mabel Hume Williams is pictured here as a small girl.

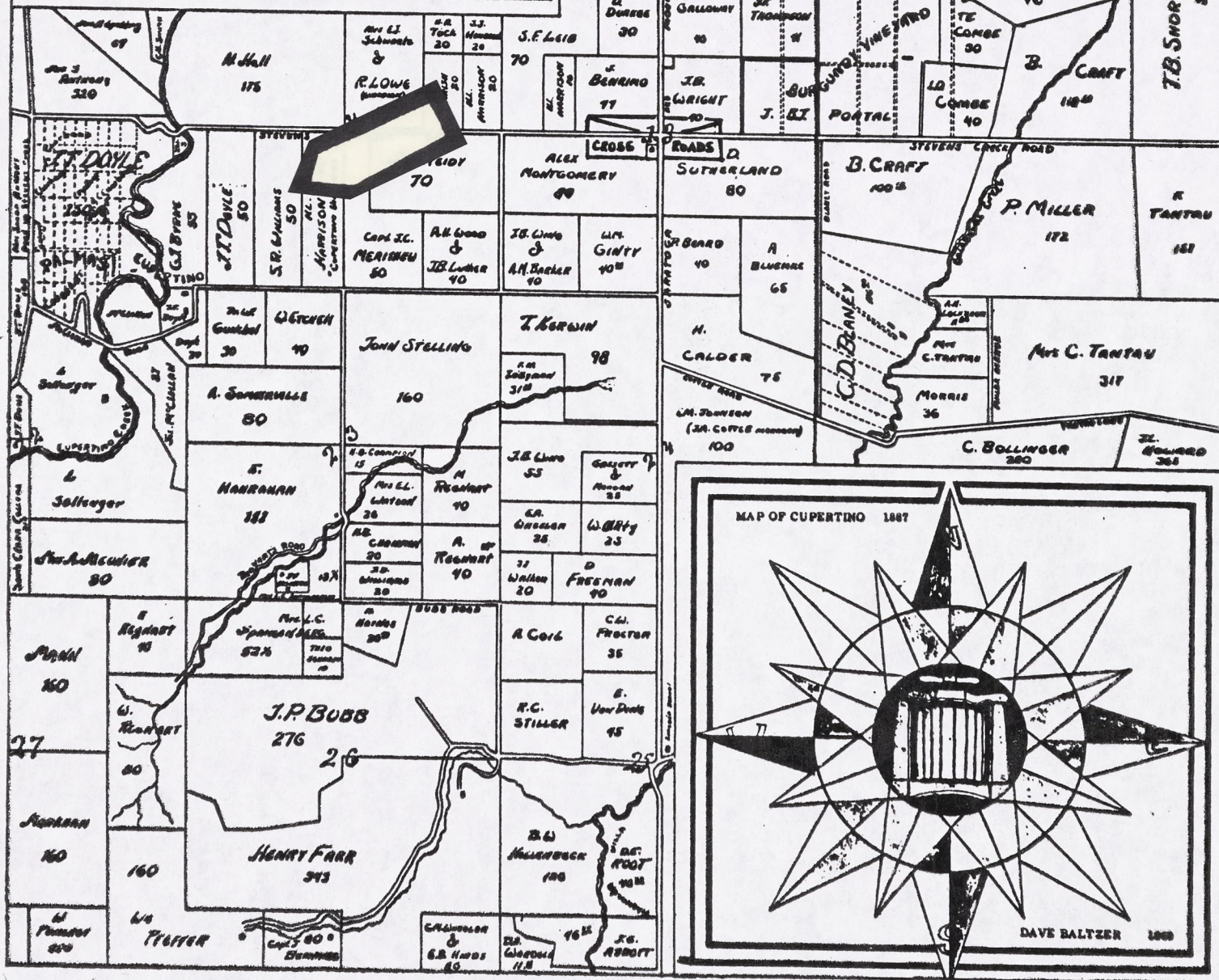
Mabel's little rocker, ca. 1897, and doll displayed here were treasured all her life.

(2000.081)

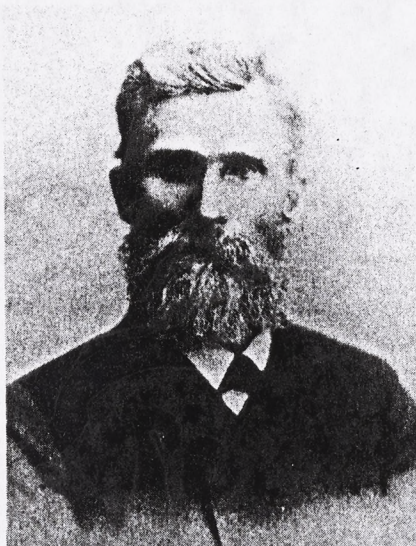
Mabel grew up to become a teacher at Cupertino Union Grammar School and is well remembered as a loving, generous woman. She was called Midge by her friends because of her physical stature although she was a giant in character.

1887

Caldwin Winery



The Samuel R. Williams Family



SAMUEL R. WILLIAMS m.
(1828-1913) (Canada-1852)



JANE H. HUME
(1833-1912)

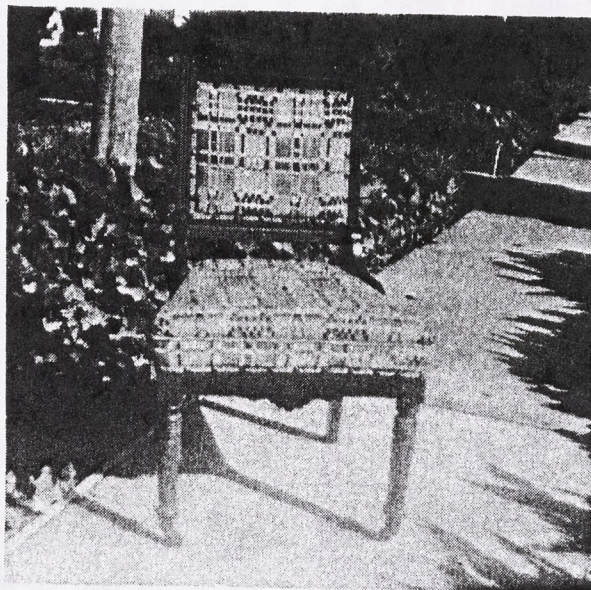
Children:

- | | |
|-------------------------------|--|
| 1. Carlos (1854-1862) | Drowned in a river in Canada |
| 2. Joseph Delmage (1856-1941) | Died in Cupertino, California |
| 3. Melissa Anna (1859-1941) | Died in San Jose, California |
| 4. Albert Edward (1861-1926) | Died in San Jose, California
(unmarried) |
| 5. Augustus Clair (1863-1929) | Died in San Jose, California |
| 6. Rufus E. (1869-1871) | Born Yolo County, died of
typhoid fever, San Jose, California |
| 7. May (1875-1960) | Born San Jose, died Cupertino |

Samuel R. Williams was born in Camden East, Ontario, Canada, with twin brother, Lemuel, on June 25, 1828. His parents, James and Anna (Weese) Williams, were both natives of the same place and had nine other children including another set of twins, David and Catharine.

Samuel was raised on his father's farm and during intervals was able to attend the public schools, where he was taught the common branches of education. He remained with his parents until he was 28 years old, when in April of 1852, he married Jane Hume also a native of Canada. He also bought 100 acres in Camden and

began farming including sheep raising. The wool was carded, dyed, and woven there in Croydon. The wool provided warm clothing. A large bedspread we all remember being on our grandparents' bed in the Bubb Road home was brought from Canada and preserved by Grandma who eventually divided it between her two daughters, Melissa and May. Melissa's half is still in use by her great-granddaughter, Joan Gross, which she uses as a hanging. Aunt Liss gave me the other quarter. I used my portion to upholster an antique chair belonging to my husband Dave. The upholstering was done by William Empey, a cousin of my father.



Bill Empey had learned harness making and buggy upholstering from his father, William Rufus Empey, whose family had been in this business in Camden East, Canada, and came to California in the year 1868. Uncle Ruf was married to Janet Hume, our grandmother's sister, so it was natural that they would emigrate to the same location. Uncle Rufus lived at 183 Auzerais Avenue, San Jose, and it is interesting to note that his sister, Eliza Empey, was married to Lorenzo Dow Williams, our grandfather's younger brother.

In 1855, Samuel sold his Camden property and emigrated to California. He went to the mines in Nevada City and worked there three years with fair success, but like all miners, had his ups and downs. During this period, he was with his brothers, Lorenzo Dow, Peter, Ira, and his brother-in-law, Carlos Mendel.

Picchetti Household

The bedroom furniture set, linens, and garments come from the Picchetti family of Monte Bello Ridge. The Picchetti brothers, Vincenzo and Secondo, were instrumental in settling the hillside above Cupertino by planting grapes, prunes, and appricots on their 160 acres. They are also the individuals who gave the ridge the Italian name of Monte Bello meaning "beautiful mountain".

The clapboard Victorian house, which still stands today as part of the Midpeninsula Regional Open Space District off Monte Bello Road, was built in 1886 by the Picchetti brothers.

Pictured below is a "moment of unforgettable hospitality" at the Picchetti home celebrating the Fourth of July, 1915.

*"Ricordando momenti indimenticabili ospiti dai Sig. Picchetti,
Offre O. Adami, 4 July, 1915"*



The linens displayed here, as a loan from the Picchetti family, were handmade both here and in Italy by sisters Teresa and Louisa Ciccoletti as part of a trousseau. Two white linen hand towels have "Buon Giorno" (Good Day) and "Ciccoletti Teresina" crocheted on the trim. (L90.18, L90.19)

In 1882, Teresa Ciccoletti married Vincenzo Picchetti and he brought her to the United States. Louisa came from Italy to join them in 1888.

Pictured below is the Picchetti family, ca. 1897.

Seated from left to right: Louise Ciccoletti (??-1948), Vincenzo Picchetti (1848-1904), Hector (1891-1967), Teresa Picchetti (ca.1859-??), Attilo (1890-1952).

Standing from left to right: John (1886-1962), Antone (1884-1949).



THE VINCENZO PICCHETTI FAMILY

By Tish Picchetti

March 1991

Vincenzo Picchetti was born in Fomarco, Italy, which is located on the northwest border of Italy - almost on the Swiss border. He was born to a family of winemakers and vintners.

In 1872, Vincenzo came to America. As he was saying 'good-bye' to his family and friends, he went to the local grocery and wine shop to say goodbye to the Ciccoletti family. He told them jokingly that when he had made his fortune he would return to marry one of their daughters. He sailed to New York, then boarded another ship and sailed to the Isthmus of Panama. There he crossed by train to the Pacific and boarded another ship headed for California.

He first went to Salinas where several of his brothers had settled. Apparently there were four brothers who settled there. It is unknown if they came to the United States together or separately.

Shortly after, Vincenzo was hired by the Jesuits at Santa Clara College (now University of Santa Clara) to be foreman at Villa Maria, located on Stevens Creek Road, where they made sacramental wines. Villa Maria was also used as a retreat house for the Jesuits. The grounds consisted of a chapel, dormitories, communal dining hall, winery, orchard, gardens, Stations of the Cross, and living quarters for staff and families. There are some trees still existing that Vincenzo planted - chestnuts, pines, and Italian cypresses.

The Jesuits advised Vincenzo to buy land in the area, so his brother Secondo and he began to purchase property. They cleared the land and sold firewood down in the valley. Somewhere along the way, they started to call the area Monte Bello. Sometime in 1870, they built a house which still stands today. Secondo and his wife, Theresa lived in the house and Vincenzo continued to work and live at the Villa Maria. In 1884 Vincenzo bought Secondo's share of the ranch. Secondo's wife had seen a bear below the house and was so frightened that she insisted that they move to San Jose. In 1885 the big yellow house, which is still standing, was begun and was completed in 1891.

In 1882, Vincenzo returned to Italy to fetch a wife. Theresa Ciccoletti was still available, and he asked her to be his wife. She accepted and at the age of 23, returned to the United States with Vincenzo. They settled at the Villa Maria for several years.

Their first son was a stillbirth, in 1883, after Theresa suffered a nasty fall while chasing a cow out of the garden with a pitchfork. In 1884, Antone was born. He died in 1948 after working on the ranch all of his life. Secondo was the next son born, in 1885. In 1891 he died, only six years old, after suffering a terrible stomachache. It was thought that he had eaten some green fruit, but it was probably a ruptured appendix. Next came John, born 1886. John died in 1962 after giving his entire life to the ranch. The next son, Attilio, was born in 1888 and died in 1952. Vincenzo's and Theresa's last son, Hector, was born in 1891 and died in 1967.

Sometime in the late 1880's, Theresa sent for her sister, Louisa. She came from Italy to help Theresa raise her growing family. Louisa was a pillar of strength for her family and her many friends. She would supervise the winery, wine-making and all aspects of the farm. There are some wonderful stories about her and she was greatly loved by her family and friends. Louisa died in 1948.

In the late 1880's the Picchetti's winery building was built. The family had \$8000 in the bank and the country's economy was going down. So it was decided that the balance should be withdrawn to build a new winery. As fate had it, the next day the bank collapsed.

Antone started school in 1890/91. He attended San Antonio School for one year. Monte Bello School was built in 1892 to serve the children living on Monte Bello Ridge. This school still stands and still teaches the mountain children. It will be celebrating its centennial in 1992. There has been a member of the Picchetti family on the school board almost continuously from 1892 to the late 1970's.

In 1904, Vincenzo Picchetti died of an apparent heart attack, at the age of 56. Theresa and Louisa carried on and raised the remaining sons. Around 1915 Theresa, Louisa, Attilio, and Hector moved to San Jose to a grand house on St. Theresa St., across the street from the old College of Notre Dame. Here they lived a life of ease, entertaining family and friends almost every day. Attilio and Hector became prominent businessmen in San Jose.

Antone and John married and raised their families on the ranch on Monte Bello. The last year wine was made was 1963 and the winery was closed in 1972. In 1977 the winery and ranch were sold to the Mid-Peninsula Open Space District.

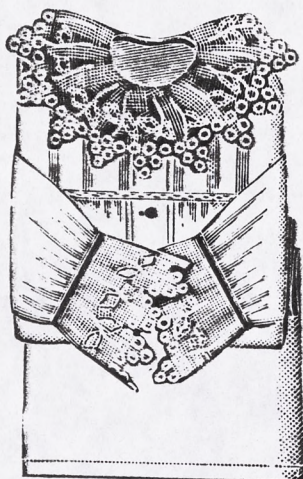
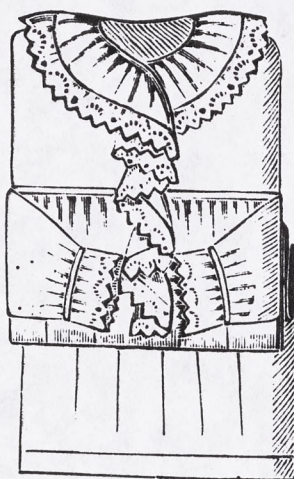
Vincenzo and Theresa Picchetti had seven grandchildren, nine great grandchildren, and eighteen great great grandchildren. Soon, in 1991, there will be a great, great, great grandchild.

MONTGOMERY WARD & Co.

1895

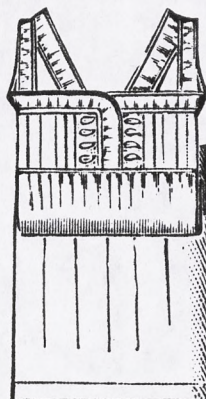
Ladies' White Cotton Night Dresses or Gowns.

32977 Ladies' Muslin Night Dress or Gown; Mother Hubbard style, pleated back, raised shoulders, yoke of alternate rows of fine tuck ing, embroidered Jarbot ruffle down front, circular turned down embroidered collar. Hamburg ruffle on sleeves. Each.....\$ 1.25 Per dozen.....13.50



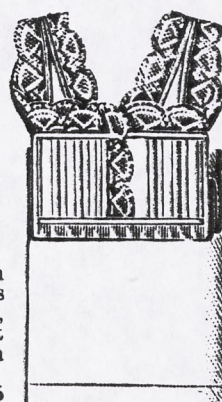
32981 Ladies' Muslin Night Dress or Gown; Mother Hubbard style, raised shoulders, yoke of 6 alternate rows of fine tucks and herringbone trimming, handsome embroidered ruffle collar and 5 inch edging on sleeves. Each.....\$ 1.40 Per dozen.....15.12

Ladies' White Cotton Chemise.



32941

32941 Ladies' White Muslin Chemise; front trimmed with 2 rows Hamburg insertion and 4 rows of 1½-inch hemstitching, neck and sleeves trimmed with narrow cambric ruffle. Each.....\$0.45 Per dozen.....4.86



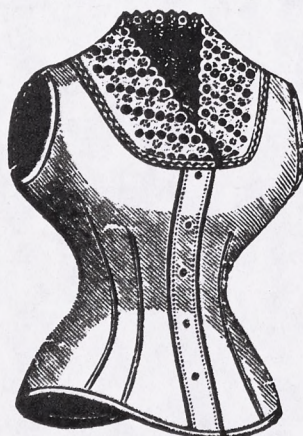
32943

32943 Ladies' White Muslin Chemise; square front of 4 rows of double pleated hemstitching, neck, sleeves and down front trimmed with 1½-inch linen torchon lace. Each.....\$0.65 Per dozen.....7.02

Ladies' Muslin Underwear.

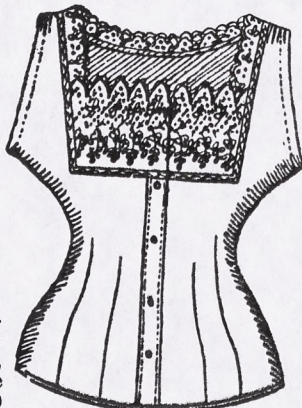
Ladies' White Cotton Drawers.

Ladies' Corset Covers.



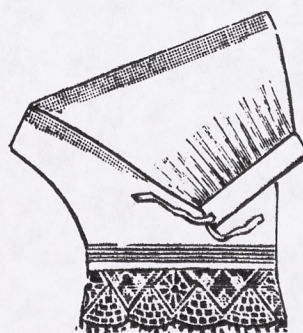
33022

33022 Ladies' White Cambric Corset Covers, V shaped front trimmed with Hamburg edge. Each.....\$0.33 Per dozen.....3.57



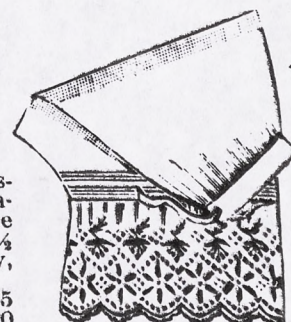
33024

33024 Ladies' White Cambric Corset Covers; low neck, solid Hamburg yoke, edged with herringbone stitching. Each.....\$0.50 Per dozen.....5.40



32923

32923 Ladies' White Muslin Drawers, 4 fine tucks and 2½ inch linen torchon lace at bottom. Each.....\$0.45 Per dozen.....4.86



32937

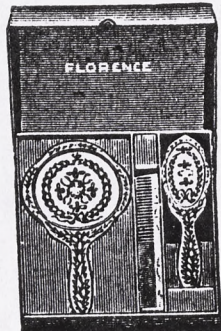
32937 Ladies' White Muslin Drawers; heading consists of 2 clusters of 6 fine tucks each, handsome 6¼ inch Hamburg embroidery, edging at bottom. Each.....\$ 1.25 Per dozen.....13.50

MONTGOMERY WARD & Co. 1895

Ladies' Toilet Sets

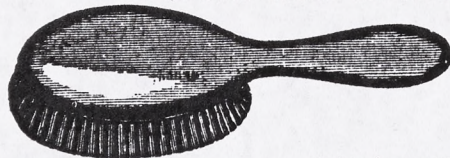
Those who desire a toilet set of extra fine quality, and do not wish to pay for an elaborate case, will be able to make a selection from styles quoted below.

27642 Florence Toilet Set of 3 pieces; fancy shaped bevel mirror, brush and comb, with handsomely embossed backs (see cut). Per set.\$2.00
Weight, 35 ounces.



27646 Toilet Set of large size, four pieces, 9 1/2-inch bevel mirror, hair brush, cloth brush and comb, fancy shell pattern backs, in neat box. Per set.\$2.25
Weight, 36 ounces.

Celluloid Hair Brushes.



packed, 5 ounces. Our special price, each.....\$0.50



Each.....\$0.60 Per dozen..... 6.50

13436 Celluloid Hair Brush, 12 rows white bristles, size, 8 3/4 x 2 3/4. Weight, packed, 5 ounces.

13438 Celluloid Hair Brush, fancy backs, 12 rows white bristles, size, 8 3/4 x 2 3/4. Weight, packed, 6 ounces.

Colognes and Perfumes.



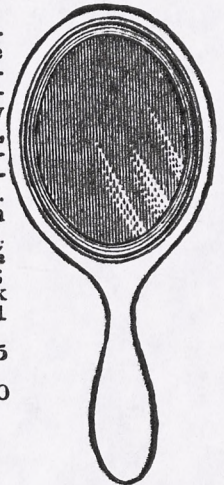
1 oz. 3 1/4 in.
4 oz. 6 in.
8 oz. 7 1/2 in. high.

28083 Extra quality German Cologne.
1-oz. bottle.....\$0.14
Weight, 6 ounces.
4-oz. bottle..... .30
Weight, 12 ounces.
8-oz. bottle..... .60
Weight, 25 ounces.

Hand Mirrors.

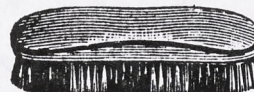


27774—Florence Hand Mirror, entirely new shape, handsomely decorated back. French plate glass, size, 5x9 1/4 inches; color black. Weight, 11 ounces. Each \$0.75
Per dozen 8.10



27779 Oval Hand Mirror, rubber back, bevel plate glass; length, 9 inches; colors black or brown; weight, 7 ounces. Each.....\$0.25

Cloth Brushes.



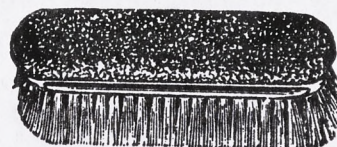
13562 Cloth Brush, black center, with outside row of black and white bristles; redwood back. Weight, packed, 8 ozs.

Each.....\$0.25 Per dozen.....\$2.50



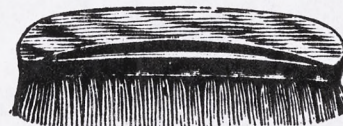
13564 Cloth Brushes, all white bristles, white satinwood back. A fine brush. Weight, packed, 8 ounces. Each \$0.50

Per dozen..... 5.40



13567 Hat or Cloth Brush, white horsehair, 6 rows, plush back; small size, 5 1/2 inches long. Weight, packed, 5 oz. Each\$0.25
Per dozen..... 2.50

Shoe Polishers.



13575 Shoe Polisher or Cloth Brush of all black bristles, with polished hardwood back. Weight, packed, 8 ounces.

Each.....\$0.20

Per dozen..... 2.10



13579 Sunshine polisher, solid mass of fine elastic bristles, 1 1/4 inches long, same as in set 13625.

Each\$0.60

Per dozen..... 6.85

Brush weighs 11 ozs.

13579-13625

In the exhibit window you will see the wedding dress worn by Pauline Grove on December 9, 1905 when she married Arch Wilson, who was the manager of The Cupertino Store. Pauline died in 1964. The Wilsons were married 57 years.

Item donated by Pauline Wilson Woodruff. (1998.107.a-b)

The artwork on this plate commemorates the 50th wedding anniversary of Arch and Pauline Wilson. It was received as a gift from their son, Warner, and daughter-in-law in 1955. (94.17)



This white linen wedding dress was homemade over 100 years ago by a Elizabeth Bauer from Germany. Coronation Cord and satin stitch embroidery is used for the decorative details. Elizabeth made it for her trousseau even before she had any idea whom her husband would be. On February 21, 1904 she married John Janson in New York, N.Y. and later moved to San Jose where she lived a long and happy life. (2000.074)



Photo by Bob Anderson

Coronation Cord

Repairing antique quilts has been my hobby for many years, and my quest for vintage fabrics has led me to many auctions, flea markets, and antique shops. Farm auctions are particularly fun because of textiles ferreted away in the attics and cupboards of old houses that can often be found there. In the mid-1970s, I discovered several boxes of old fabric and needlework at one of them. The auctioneers were "bunching" boxes of attic leftovers, and so to get two that I wanted, I ended up having to buy eight filled with "stuff."

The next day, going through laces, linens, and fabric, I found a linen doily embellished with a white cord couched onto it in a flower design. The cord grows alternately larger and smaller in diameter, making it easy to shape into petals and other curved designs. Although my grandmother, mother, and aunts all embroidered, tatted, knitted, and crocheted, neither they nor I recognized the unusual cord. Antique dealers whom I asked said they had seen it once in a while but couldn't identify it. None of my needlework books pictured or mentioned it.

Curious, I looked further. Because the fabrics in the boxes dated from the turn of the century, I started my research by looking in periodicals of that time. I soon discovered that the trimming is called coronation cord or braid.

THE ROOTS OF CORONATION CORD

The machine-made trimming was sold by the yard and used in conjunction with embroidery, crochet, and tatting (and perhaps also with knitting, although I found no mention of that in any of my references). Over the years, I have found unused coronation cord and textiles embellished with it. One fragile paper folder of coronation cord in my collection has the words "Size 5 Improved Coronation—Germany" accompanied by a bear in a shield, the registered trademark (Bear Brand) of the Bernhard Ulmann Company of New York, which also manufactured Bucilla products.

An undated issue of the *Columbia Manual of Cotton Crocheting, Second Series* depicts two collar patterns with instructions that refer to "Columbia Coronation Cord." This is the only other reference to a specific brand of trimming that I have discovered. I could find no other company—such as Corticelli, Royal Society, or Belding Brothers—offering its own brand of coronation cord for sale. However, several needlework catalogs of the period offer coronation cord for sale by the yard with no brand name mentioned.

Of the periodicals I checked, the December 1875 issue of *Peterson's* holds the earliest reference to use of the cord. An article titled "Trimming, Crochet, and Cord," by Mrs. Jane Weaver, shows a simple edging using crochet and a cord that appears to be coronation cord.

The May 1908 issue of *The Ladies' World* (published in New York by S. H. Moore early in the century) offers transfer patterns for coronation cord to be used with embroidery on "No. 1156 Shield for Child's Dress" and "No. 1157 Child's Collar." The designs call for "Coronation braid, which is also called Rice braid, because it is a succession of little padded sections, not unlike a grain of rice."

The Frederick Herrschner Company of Chicago, Illinois, has been a leading purveyor of needlework goods since its establishment in 1899. Its 1909 catalog offers "Coronation Cord, cotton, white, small size, No 9, per yard 1¢, per dozen, 10¢." The mercerized cotton coronation cord is 3 cents per yard; silk coronation cord is 5 cents per yard. White is the only color offered. Doilies, corset covers, and several other articles are pictured, stamped with the pattern for applying coronation cord. By 1912, Herrschner's lists six sizes of white coronation cord, silk cord in both white and black, along with the tiny "Rice Braid" cord. Several perforated paper designs and stamped linens for use with coronation cord are also offered. By 1926,

Herrschner offers coronation cord in white, "pink, light blue, brown, yellow, tan and ecru, lavender and red. Price 25¢ per 6 yards. Used in connection with crochet work and also used for embroidering wheat, daisy, rose, and forget-me-not [sic] designs." Herrschner's catalog of 1927 lists no coronation cord for sale, nor do any of my other needlework catalogs and publications dated later than 1926.

PROJECTS TO BE WORKED WITH CORONATION CORD

An *Art Embroidery Catalogue* from Steiner Brothers, Brooklyn, New York, 1910, advertises coronation cord inside the front page, under "Needlework Necessaries," offering "Coronation Braids medium size white, 3¢ yard; 15¢ per 6-yard bunch. Colors 3¢ yard; 18¢ per 6-yard bunch." (It does not state which colors.) The catalog also lists several waist patterns, belt patterns, and five pillow tops to be worked with the cord.

The *Home Needlework Magazine*, December 1914, contains instructions for an "Opera Bag" made with tatting, ribbon, and coronation cord. *Comfort* magazine, March 1914, offers five patterns for "insertions," noting, "Though this cord is not new it lately has come to be used in a new way. Handsome insertions, edges, collars, belts, etc. are now made by combining it with crochet." The November 1914 issue of *The Modern Priscilla* presents a pattern for guest

towels with edgings that combine coronation cord and crochet.

Needlecraft, August 1915, offers a pattern for "Two Pretty Wrist-Bags" and states, "A bag to slip on the left wrist and hold the ball or spool of thread for knitting or crocheting, has become quite an essential part of the needlecrafter's outfit." At a flea market, I bought a tiny bag with its original ribbon made from the pattern pictured.

Comfort, May 1916, shows a "Tatted Marguerite Waist Design" using coronation cord as a medallion center. The introduction reads:

This season with the return of the soft full gowns quantities of trimming of delicate lace and different sorts of hand work, are used if anything more

freely than ever. This pretty waist pattern showing a combination of coronation cord and tatting will surely prove attractive to anyone seeking novelty in design.

Corticelli Lessons in Tatting, published in the same year, contains three different patterns that combine tatting and coronation cord, although the thread manufacturer did not offer the cord for sale.

Twenty-one patterns using coronation cord with crochet or tatting were printed in *Needlecraft* between 1912 and 1922, with a peak of ten in 1915. Apparently, coronation cord went out of fashion after the mid-twenties; however,

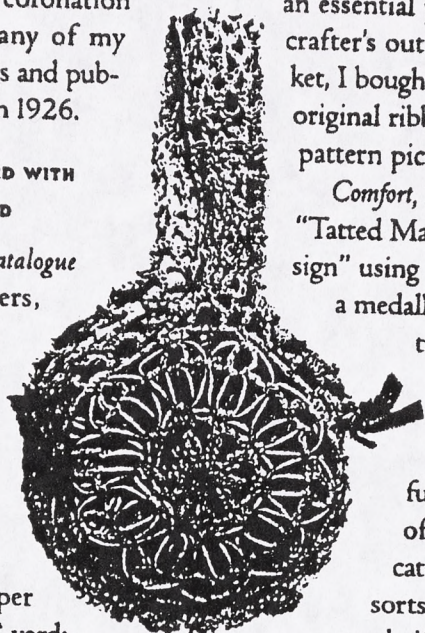
other types of needlework, such as crochet, tatting, and knitting surged in popularity. Fifty-five filet crochet patterns appear in the twelve issues of *Needlecraft* for 1928 alone.

STILL SEEKING CORONATION CORD

Since my first encounter with coronation cord, I've had to peek into every stack or box of household linens offered for sale in antique shops, flea markets, and auctions. I have found only a few articles made with coronation cord. All have the cord couched on fabric or combined with crochet. I haven't found any piece that combines coronation cord and tatting or is made with colored coronation cord, but I'm still looking.

If any of you have an article made with colored coronation cord or additional information about the manufacturers of coronation cord, I would love to hear from you. ♦

ABOUT THE AUTHOR. Shirley McElderry is a needleworker who restores antique quilts, collects needlework, and writes about textiles. She also has a collection of more than 2,000 antique craft and needlework magazines. She lives in Ottumwa, Iowa, and is a member of the American Quilt Study Group (see "Passionate Inquiry: The American Quilt Study Group," page 56).





DOIN' THE WASH

In turn-of-the-century America, Monday was Wash Day, an arduous dusk-to-dawn undertaking.

By Mary Seehafer Sears

It's hard to imagine doing all your laundry by hand, but that's the nature-of-the-century housewife to cope with every Monday. So it's no surprise that bright Monday was every woman's wash on the particular day—in the basement, or out, when the weather was fine, the pots were set to boiling, and her work was under way the night before, prelude to Monday's labors. Then the arduous routine of washing, rinsing, and wringing began. When clean, the wash was hung on outdoor clotheslines. In bad weather, it was hung in the basement to dry—and dry—and dry.

Why Monday? Because clothes were changed for church and Sunday dinner the day before, it was logical to wash the previous week's duds after the

day of rest. Washday determined the menu for Monday, too. There was simply no time for elaborate food preparations when laundry waited to be done, and eating too strongly scented or spicy foods was prepared, lest the clothes take up an odor.

As soon as a family had any discretionary income, the lady of the house

used the surplus to hire a laundress, whose wages were typically \$30 a month. Considering the work options for women of the day, being a laundress was not such a bad job. Yes, the work was grueling and not for the frail or weak—it took considerable strength to scrub clothes up and down a washboard and run them through the treacherous

ringer. But a laundress, or washwoman, made a steady wage and could go about her work without supervision.

The washwoman who could afford her own laundry equipment at home had another measure of freedom. She could work "out"—that is, she could pick up the laundry from her customers, wash the clothes in her own home, and then return the freshly

Continued on page 201

RECIPE FOR WASHING CLOTHES

1. Build fire in back yard to heat kettle.
2. Add bits of soap so smoke won't blow in.
3. Wait until wind is past.
4. Slice up whole cake of lye soap in hot water.
5. Stir out cold water to smooth. Turn down with boiling water. Stir.
6. Rub dirt spots on board, scrub hard then boil. Rub coloured but don't boil. Rinse and starch.
7. Take white things out of kettle with big iron handle. Then rinse, blue

- and starch.
8. Sprinkle tea towels on grass, others on fence.
9. Put rinse water on flower beds.
10. Scrub porch with soapy water.
11. Turn over the tubs to drain.
12. Go put on a clean dress. Smooth hair with side combs. Brew tea. Sit and rest. Rock a spell. Count your blessings!

—Anonymous note (c. 1900) on display at the Whistler Museum and Archives, in Whistler, British Columbia.



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Continued on page 201

RECIPE FOR WASHING CLOTHES

1. Build fire in back yard to heat kettle.
2. Set tubs so smoke won't blow in eyes if wind is pert.
3. Shove one whole cake of lye soap in boiling water.
4. Sort things. Make 1 pile coloured, 1 pile white, 1 pile breeches and rags.
5. Stir flour in cold water to smooth. Thin down with boiling water. Starch.
6. Rub dirty spots on board, scrub hard then boil. Rub coloured but don't boil. Just rinse and starch.
7. Take white things out of kettle with broom handle. Then rinse, blue and starch.
8. Spread tea towels on grass; others on fence.
9. Put rinse water on flower beds.
10. Scrub porch with soapy water.
11. Turn over the tubs to drain.
12. Go put on a clean dress. Smooth hair with side combs. Brew tea. Sit and rest. Rock a spell. Count your blessings. . . .

—Anonymous note (c. 1900) on display at the Whistler Museum and Archives, in Whistler, British Columbia.



DOIN' THE WASH

Continued from page 188

pressed garments and linens the following day.

Tuesday, of course, was ironing day. Household management books of the time instructed hostesses to invite houseguests a day *after* the ironing was done.

This way, it was reasoned, the maids would be free of the vile chore and have more time to attend to the guests and prepare better meals.

Early laundry soaps were not as primitive as one might imagine. By the late 1800s, bar soaps like Ivory were available and could be slivered into the wash. In 1906, Lux flakes were introduced. And granulated Rinso, the first in a long line of products designed to help produce that all-famous "whiter wash," came along in 1918. A flour-and-water mixture was the precursor to starch, but by the turn of the century starch and bluing could be purchased at most stores.

Equipment kept pace. The agitating washer, first introduced around 1846, saved knuckles and kept hands out of the wash water. Electric washers were introduced in 1914. Just 15 years later, more than three-quarters of the washing machines produced in Ameri-

ca were electrified.

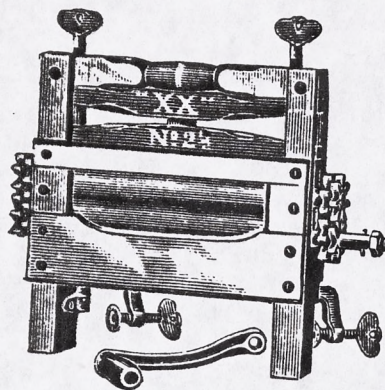
Today, throwing a load of laundry in the washer is almost a mindless task. A trip to the Laundromat still evokes groans, but remembering the travails of our forebears makes this mundane chore seem downright simple. ■

Our thanks to the Fosterfields Living Historical Farm in Morristown, N.J., for its assistance with this article.

MONTGOMERY WARD & Co.

1895

Lovell Guarantee Wringer.



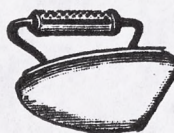
Made with those *old-fashion* Elastic rolls, such as were put in wringers 20 YEARS ago, many of which did good service in family from six to twelve years. The manufacturers making this wringer to-day is the same company that made it 20 years ago, and they claim they are making them better now than they were at that time, for they are using all fine

para rubber in the roll, which makes a better roll than was ever made before, as nothing in the world equals Para rubber for durability and toughness. Any roll in these wringers proving defective within FIVE YEARS we will replace free of charge.



Common Sad Irons.

42790 Extra polished, from 5 to 9 pounds each.
Per lb. \$0.02½

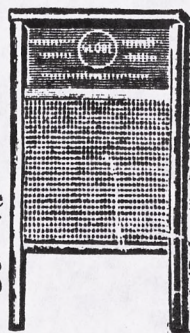


Laundry Irons.

42792 Laundry Irons, round edge, nickel plated; weight, 5 and 6 lbs.
Each \$0.55 \$0.58
Per dozen 6.00 6.25

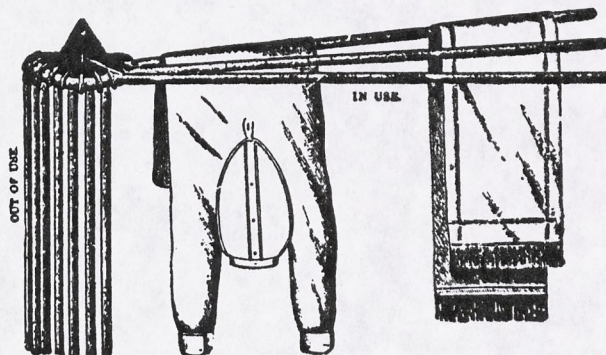
Wash Boards.

57209 The Globe Washboard, double faced. This is considered the very best washboard now in use.
Each \$0.25
Per dozen 2.70



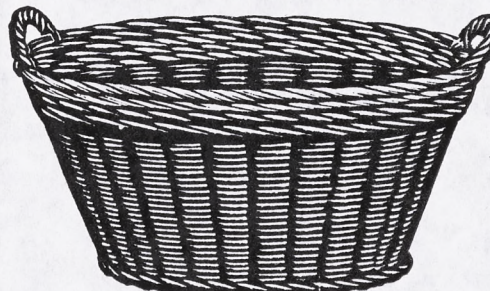
57210 The Single Diamond, with protector at top. One of the best boards in the market.
Each \$0.18 Per dozen \$1.95
57212 Wilson's single, light, strong and effective. Each \$0.16 Per dozen \$1.73

Eureka Adjustable Clothes Bar.



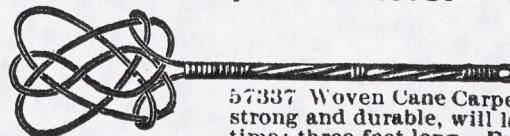
57171 Eureka Adjustable Clothes Bars, intended to fasten to the wall. When not in use takes the space of an ordinary broom. The bars are three feet in length, with gilt tips; a very convenient household article. Weight, 4 pounds.
Each \$0.39 Per dozen \$4.22

Clothes Baskets.

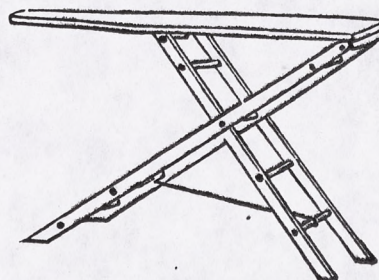


		Per dz.	Each.
57358	Clothes, willow, small	\$7.00	\$0.65
57359	" " medium	8.00	.75
57360	" " large	9.50	.85

Carpet Beaters.



57337 Woven Cane Carpet Beater, strong and durable, will last a lifetime; three feet long. Each \$0.18



57169 Our Own Folding Ironing Board, has a steel wire tension at the bottom, which acts as an automatic folder; when set upright it can be used as a step ladder; in operating it all you have to do is to open up the legs, then press upon the large end of the board.

Give it a trial and you will have no other, as it certainly is the most complete table in use.
Price, each \$1.00 Per dozen \$10.90
Weight, 18 pounds.

Unequalled "Buys" for Wash Day

"Best Made" Solid Copper Boiler



Note the Three Extra Rows of Corrugated Reinforcements Seldom Found on Boilers Selling at These Low Prices.

Cap.
14 1/2
Gal.

\$4.50

Super Quality—Super Construction

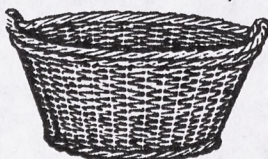
For beauty in design, finish, strength and durability our "Best Made" solid copper wash boiler represents the last word of the Master Copper Craftsman. Super construction in every detail of this extra quality boiler make it the very best in laundry equipment. With proper care this boiler will give you a lifetime of service.

Often Offered Elsewhere at \$6.50 to \$7.00

Compare the size and features of this boiler with any other make on the market anywhere, and you'll find we still lead in solid copper wash boiler values. Extra large size, 13 1/4 x 23 3/4 x 12 3/4 inches. Very well made, with double corrugated reinforcements around the sides and heavy top rod at the top, which makes for strength and durability. Solid copper, polished outside, tinned inside with block tin. Double seamed and guaranteed not to leak. Strong, rigid, one-piece cover of copper plated steel. Double hooks on cover and American walnut finish handles. Buy the "Best Made," which is cheapest in the long run. Save money and secure a boiler that will deliver real service. Capacity, 14 1/2 gallons. Shipping weight, 17 pounds.

99K2046

\$4.50



Willow Clothes Basket

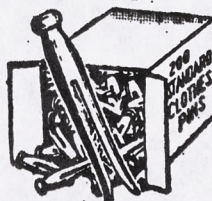
Extra heavy, finest quality. Reinforced top, strong bottom. Large handles. Tightly woven.

99K2020—Top, 26x16 in. Ht., 11 in. Shpg. wt., 2 1/4 lbs. 98c

99K2021—Top, 28x18 in. Ht., 12 in. Shpg. wt., 3 lbs. \$1.28

99K2022—Top, 30x20 in. Ht., 13 in. Shpg. wt., 4 1/4 lbs. \$1.48

Standard Pattern Clothespins

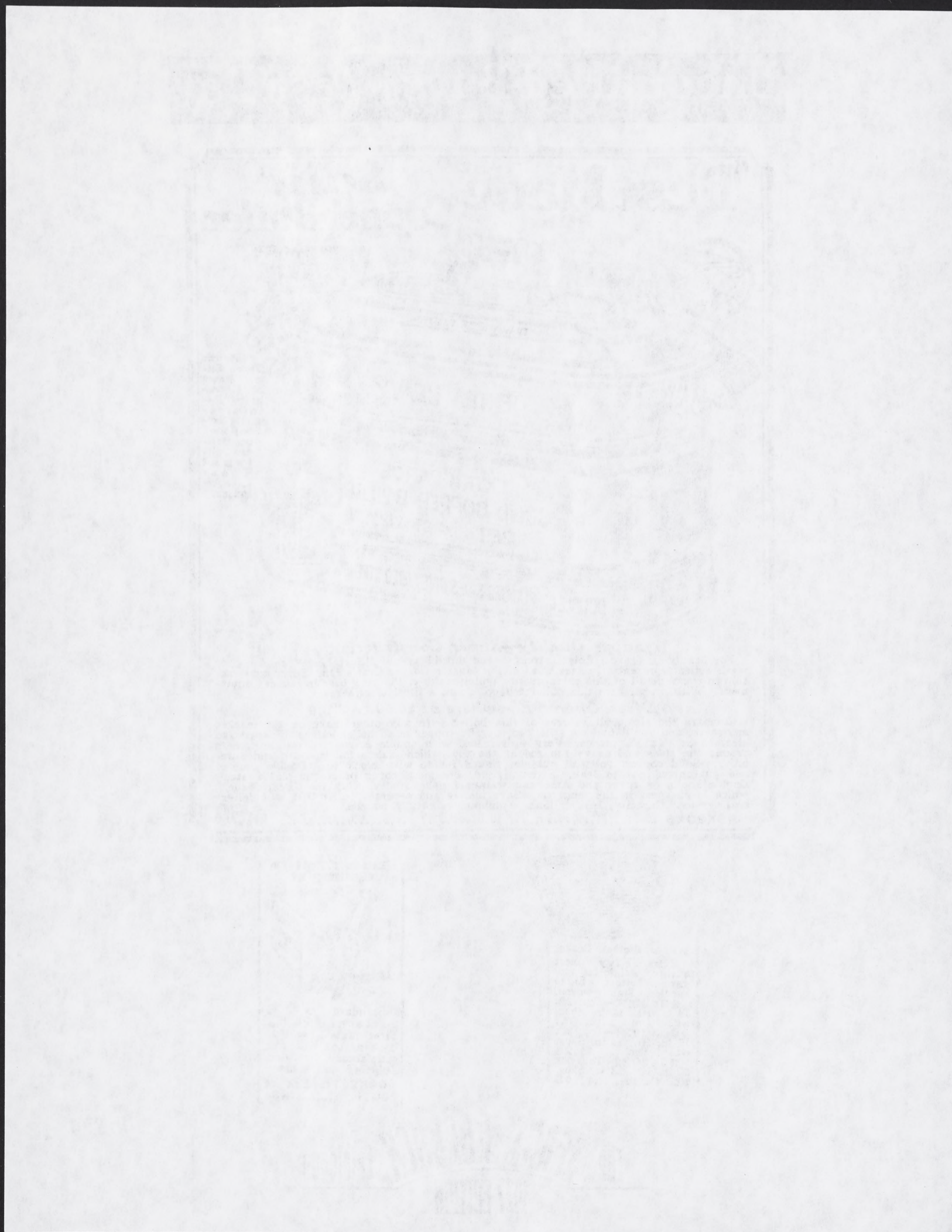


Standard pattern. First quality pin that will give satisfactory service. Shipping wt., 4 lbs.

48c

99K2076—Box of 200 for.....48c

The **SEARS, ROEBUCK** Catalogue
1927 EDITION





Wilson Jones

600-44-2" Made in USA

WW-White BL-Blue
B-Black M-Gray

